

Sept-22-1934

+ 1935

Monogram

TRADE MARK REG. U.S. PAT. OFF.

HEATERS

RANGES

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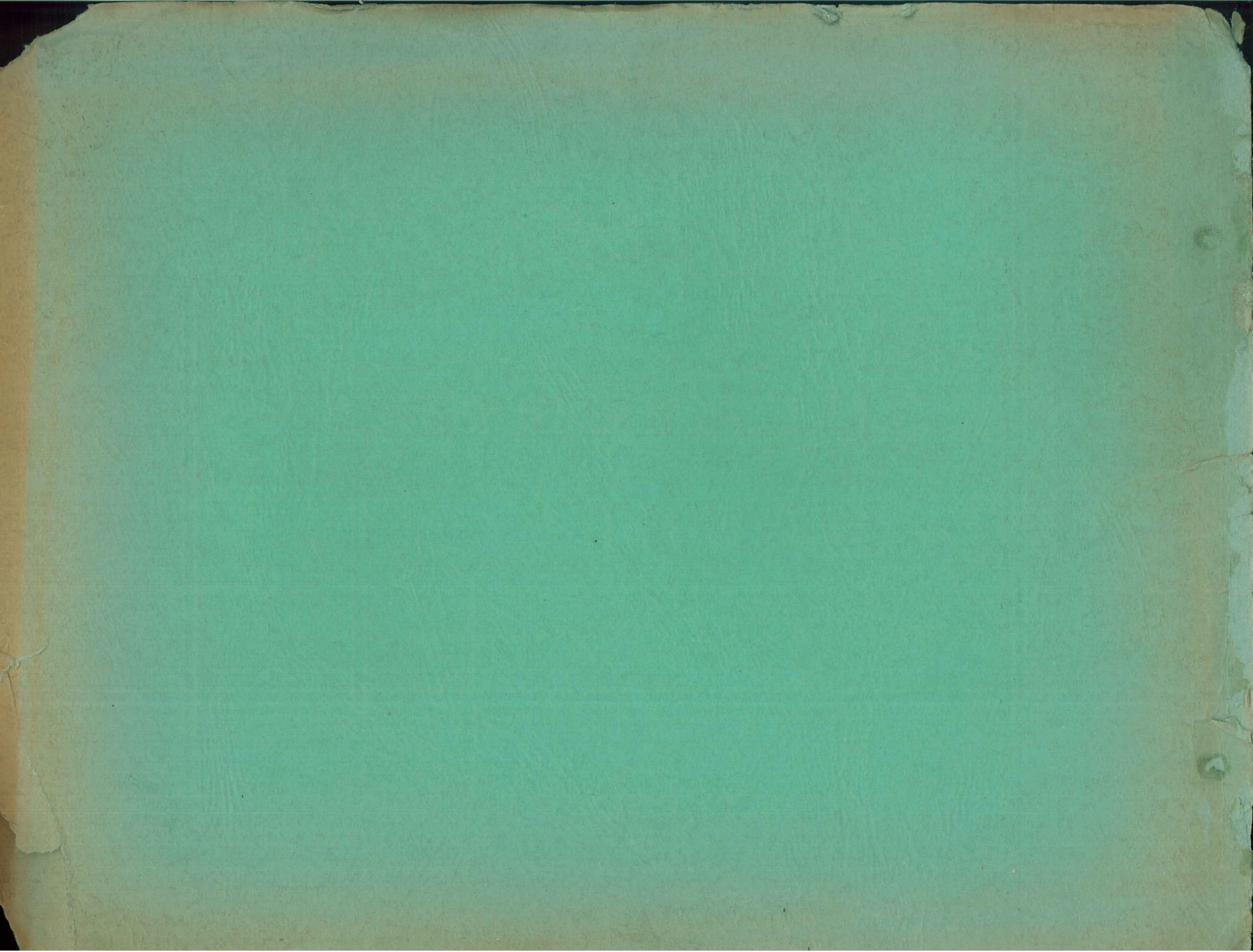
35

SEPTEMBER

1934

THE QUINCY STOVE MANUFACTURING CO.

• • QUINCY • • ILLINOIS • •





MONOGRAM Spirit of Progress and practical knowledge of the stove market, through over thirty-seven years experience, makes it possible to keep MONOGRAM Dealers always in the foreground with exclusive models that fill a practical need.

MONOGRAM is the line to feature this year—its Profit Producing Possibilities for the Dealer has never been equalled. Each model is a proven sales producer, built to the highest standard of quality—designed to provide the highest degree of service and convenience at a reasonable price.

Successful merchandising requires a thorough knowledge of the product you sell—not in a general way, but every detail must quite frequently be brought into evidence in order to convince your prospects of the superior merits of the merchandise you wish to sell. MONOGRAM has tried to make selling easier for the Dealer, through modern design, beautiful finishes and exclusive features, which are all fully illustrated and described on the pages of this book, which we urge you to consider, not only as a catalog, but a complete sales manual and reference book, giving at a glance the detailed features of every stove, to assist you in merchandising MONOGRAM Ranges and Heaters successfully.

GENERAL
CATALOG
NUMBER 35
SEPTEMBER 1, 1934

THE QUINCY STOVE MANUFACTURING COMPANY

MAIN OFFICE AND FACTORY : : : QUINCY, ILLINOIS

NATION-WIDE SERVICE THROUGH DIVISIONAL SALES OFFICES, WAREHOUSES AND DISTRIBUTORS

NEW YORK — CHICAGO — BOSTON — BUFFALO — ST. PAUL — DENVER

Mono-Dial

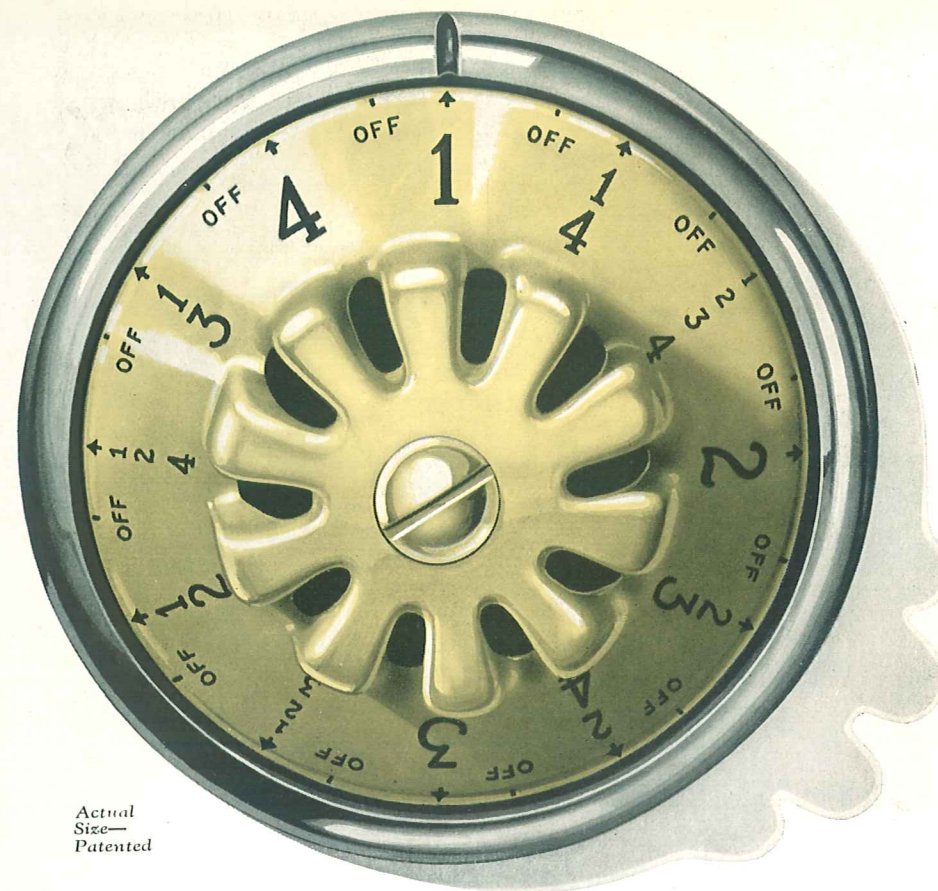
TOP BURNER CONTROL

THE introduction of the Mono-Dial two years ago attracted nationwide attention. Aggressive dealers instantly recognized in Mono-Dial an opportunity to stimulate greater interest in quality gas ranges, by offering a greater ease of operation, convenience and safety, through the elimination of the gas cock entirely from the top burners. Mono-Dial has been reserved exclusively for MONOGRAM dealers, offering them the greatest sales stimulator ever given the gas range market. Mono-Dial makes all other ranges seem obsolete—arouses the curiosity of range prospects—makes price a secondary consideration and paves the way for MONOGRAM dealers to realize increased revenue from their range department.



Mono-Dial Makes MONOGRAM the World's Most Perfect Gas Range

- 1—**Operates all top burners either Singly or in Groups according to the Position Selected on the Dial.
- 2—**Provides Full Flame or Simmer on All Burners—Also a Full Flame and a Simmer in Any Group.
- 3—**Instant Flame on All Burners—No Matches—No Buttons—Simply Turn Dial.
- 4—**Positive Lock in Both “On” and “Off” Positions.
- 5—**Eliminates the Gas Cock and All Its Troubles.
- 6—**Entire Unit Consists of Less Parts than a Single Gas Valve—only Two Major Operating Parts.
- 7—**Easy to Operate—No Complicated Mechanism—Greater Convenience and Safety.



Actual
Size—
Patented

Mono-Dial Provides a Wide Scope of Operation with Both Full and Graduated Simmering Flames to Meet Any Cooking Requirement

THE numbers on the Dial indicate the combinations obtainable on the top burners and follow clockwise from front right-hand burner, which is No. 1. “On” and “Off” positions are always locked. These positions on Dial are governed by notch in indicator ring. To light top burners proceed as follows. Press dial into indicator ring and revolve Dial to selection of burners desired; release Dial and burners will light automatically. Above illustration shows burner No. 1 in “On” position. To turn burners off, press dial into indicator ring and revolve Dial to “Off” position. Gas supply is automatically shut off when dialing. No gas enters the manifold until Dial is released in “On” position.

The simmering arrangement of Mono-Dial is very flexible and easy to operate. The locking device on the dial in “On” position permits a limited movement of the Dial. By turning the dial to the right all back burners in operation can be reduced to any point from a full to a simmering flame while the front burners will maintain a full flame. By turning the dial to the left the reverse effect will be obtained and all front burners can be reduced to any point from a full to a simmering flame, while the back burners will maintain a full flame. Each burner when used individually can be operated with either a full flame or a graduated simmering flame.

800N-9650



No. 24B62—WITH MONO-DIAL, GREEN AND IVORY COLORBLEND

Perfectly designed for greater cooking convenience, with new style divided cooking top and center working space, placing all four gas burners within easy reach and providing a larger cooking capacity. Rigid, substantial construction, built solid on a non-sagging base frame. Heavy steel body, cast iron frame work, including cooking top frame, main front, legs and storage compartment door frames, which also have an inner steel lining, giving more finished appearance. Embossed steel doors and drawer fronts have concealed cast iron frames of improved design. Pendant door handles. Two large storage compartments or warming ovens with removable shelves. Oven features MONOGRAM patented, smooth oven linings, which provide a quicker, more even heat distribution. Smooth, no sharp corrugations. Oven racks will not tilt when pulled forward. Cast iron, non-warping, enameled, removable, oven bottom with center cover, for oven cooking. Quick lighting, powerful, economical oven burner. Felted rock-wool insulation on oven top, back and door. Fresh air oven

circulation. MONOGRAM oven temperature control. Roller bearing drawer broiler with drop front giving easy access to food being prepared. Five elevations for broiler pan. Oven and broiler fully enameled in solid black with two coats of enamel. Maximum cooking performance assured by new type burners—one giant, three standard size—with raised ports. Operated by Mono-Dial on B62 and Standard gas valves on A62. New sanitary, high speed cooking top grates, which concentrate the heat under the vessel. Automatic flash lighters standard equipment, except for Butane and Propane gas. Inverted manifold places gas cocks below heat zone and eliminates freezing. Burners and grates black enameled. Cooking top covers optional.

DIMENSIONS

Oven, 16x19x12 $\frac{3}{4}$ in.; Broiler, 16x19x6 $\frac{1}{2}$ in.; Each Compartment, 20x21x8 $\frac{1}{2}$ in.; Working Top, 21 $\frac{1}{2}$ x18 in.; Height to Cooking Top, 34 in.; Each Cooking Top, 19x9 $\frac{1}{2}$ in.; Extreme Height, 43 in.; Size of Splasher, 39 $\frac{1}{2}$ x9 in.; Floor Space, 41x25 in.; Weight 350 lbs.

ROYAL MONOGRAM

With Mono-Dial Top Burner Control or Concealed Gas Valves

With Mono-Dial

No. 2B62—White and Gray

No. 24B62—Green and Ivory Colorblend

No. 30B62—Buff and Ivory Colorblend

With Gas Cocks

No. 2A62—White and Gray

No. 24A62—Green and Ivory Colorblend

No. 30A62—Buff and Ivory Colorblend

THE ROYAL is made in two styles—No. B62 shown at left with Mono-Dial Top Burner Control, explained on page 2—No. A62 shown below, with standard gas valves. Three new finishes, White enameled steel panels trimmed in Black, with Gray enameled cast iron parts, Green and Ivory Colorblend, Buff and Ivory Colorblend. Black enameled gas grates, burners, burner trays, entire oven and broiler interior, and broiler pan. Storage compartments finished in ebonite. Pendant door handles with chrome nickel fittings. No. A62 has pendant gas cock handles.

For
Natural,
Manufactured,
Butane or
Propane
Gas



No. 30A62—WITH CONCEALED GAS VALVES, BUFF AND IVORY COLORBLEND

8BED-892.50

REGAL MONOGRAM

Table Top and Console Model Gas Ranges

Table Top Model

No. 2C41—White and Gray
No. 24C41—Green and Ivory Colorblend
No. 30C41—Buff and Ivory Colorblend

Console Model

No. 2C40—White and Gray
No. 24C40—Green and Ivory Colorblend
No. 30C40—Buff and Ivory Colorblend

THE REGAL is made in two styles—C41 Table Top Model—C40 Console Model. Three new finishes, White enameled steel panels trimmed in Black, with Gray enameled cast iron parts; Green and Ivory Colorblend; Buff and Ivory Colorblend. Black enameled gas grates, burners, burner tray, entire oven and broiler interior, and broiler pan. Utensil drawers finished in ebonite. Pendant door and drawer handles with chrome nickel fittings.



No. 30C41—TABLE TOP MODEL, BUFF AND IVORY COLORBLEND

◆
For
Natural,
Manufactured,
Butane or
Propane
Gas
◆



No. 24C41—TABLE TOP MODEL, GREEN AND IVORY COLORBLEND

Heavy steel body with cast iron frame work, built solid on a non-sagging base frame, forming a rigid, substantial construction. Cast iron legs. All bolts concealed—flush design—sanitary, easy to clean. Embossed steel doors and drawer fronts have concealed cast iron frames of improved design. Pendant door and drawer pulls with chrome nickel fittings. C41 Table Top model has two utensil drawers. C40 Console Model has one utensil drawer.

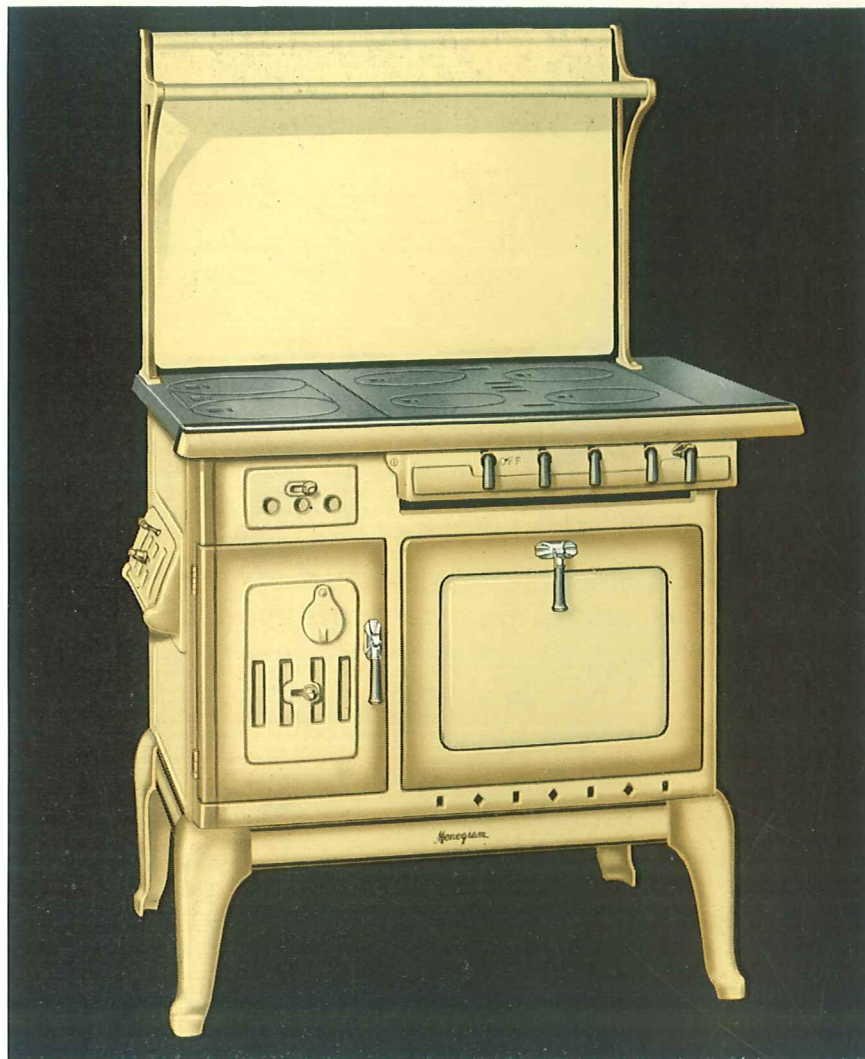
Oven features MONOGRAM patented, smooth oven linings, which provide a quicker, more even heat distribution. Smooth, no sharp corrugations. Oven racks will not tilt when pulled forward. Cast iron, non-warping, enameled, removable, oven bottom with center cover, for oven cooking. Quick lighting, powerful, economical oven burner. Felted rock-wool insulation. Fresh air oven circulation. MONOGRAM oven temperature control. Roller bearing drawer broiler with drop front. Five elevations for broiler pan. Oven and broiler fully enameled.

Maximum cooking performance assured by new type burner—one giant, three standard size with raised ports. New sanitary, high speed cooking top grates. Automatic flash lighters standard equipment except for Butane and Propane Gas. Burners and grates black enameled. C41 Table Top Model has two piece, insulated, spring balanced cooking top cover.

DIMENSIONS ON C41 TABLE TOP MODEL
Oven, 16x19x12 $\frac{3}{4}$ in.; Broiler, 16x19x6 $\frac{1}{2}$ in.; Cooking Top, 21x21 $\frac{1}{4}$ in.; Cooking Top Height, 35 $\frac{1}{2}$ in.; Working Top, 18 $\frac{1}{2}$ x21 in.; Extreme Height, 40 in.; Center Drawer 18x17 $\frac{1}{2}$ x4 $\frac{1}{2}$ in.; Lower Drawer, 18x17 $\frac{1}{2}$ x8 in.; Floor Space, 42x25 in.; Height of Legs, 8 $\frac{3}{4}$ in.; Shipping Weight, 350 lbs.

DIMENSIONS ON C40 CONSOLE MODEL
Oven, 16x19x12 $\frac{3}{4}$ in.; Broiler, 16x19x6 $\frac{1}{2}$ in.; Cooking Top Grates, 20 $\frac{1}{2}$ x21 $\frac{1}{4}$ in.; Cooking Top Height, 34 $\frac{1}{2}$ in.; Working Top, 18 $\frac{1}{2}$ x21 in.; Extreme Height, 44 in.; Service Drawer 18x17 $\frac{1}{2}$ x7 in.; Floor Space, 42x25 in.; Height of Legs, 16 $\frac{1}{2}$ in.; Shipping Weight, 315 lbs.

R. 8NN - 75.00



No. 30E77—SOFT COAL; No. 30E78—HARD COAL, BUFF AND IVORY COLORBLEND

Full size body with cast iron main front, oven door frame, ash door, kitchen heater side and back, and legs. Balance of body made of heavy gauge steel. Entire body built solid on non-sagging base frame. Self-mounting base strips. Kitchen Heater unit has two 8 inch covers and removable center. Cast iron firebox, duplex grates for soft coal. Brick lined firebox, triangular grates for hard coal. Concealed grate bars. Direct draft slides with spring knobs in ash door and left end. Drop poker door. Special indirect flue connection with check damper. Furniture hinges on ash door. Check draft in main front. Water front, optional.

Gas Range unit has full size oven featuring MONOGRAM Patented, smooth oven linings, which provide a quicker, more even heat distribution. Smooth, no sharp corrugations. Oven racks will not tilt when pulled forward. Cast iron, non-warping, enameled, removable, oven bottom with center cover, for oven cooking. Quick lighting, powerful, economical oven

burner. Oven vented into flue outlet. Oven thermometer. Felted rock-wool insulation, optional. MONOGRAM oven temperature control, optional. Broiler burner in top of oven with enameled broiler pan and rack, with two-way safety valve for oven and broiler, optional.

Maximum cooking performance assured by new type burners—one giant, three standard size, with raised ports. Automatic flash lighter, standard equipment. Inverted manifold places gas cocks below heat zone and prevents freezing. Cooking top vented into flue outlet. Closed gas top in gun metal, optional.

DIMENSIONS

Oven, 16x19x12 in.; Cooking Top, 35x23 in.; Cooking Top Height, 33½ in.; Coal Firebox, 18½x7½x9½.; Floor Space, 36x29 in.; Height of Legs, 10¼ in.; Extreme Height, 54¼ in.; Shipping Weight, 390 lbs.

BUNGALOW MONOGRAM

Combination Gas Range

Soft Coal Model

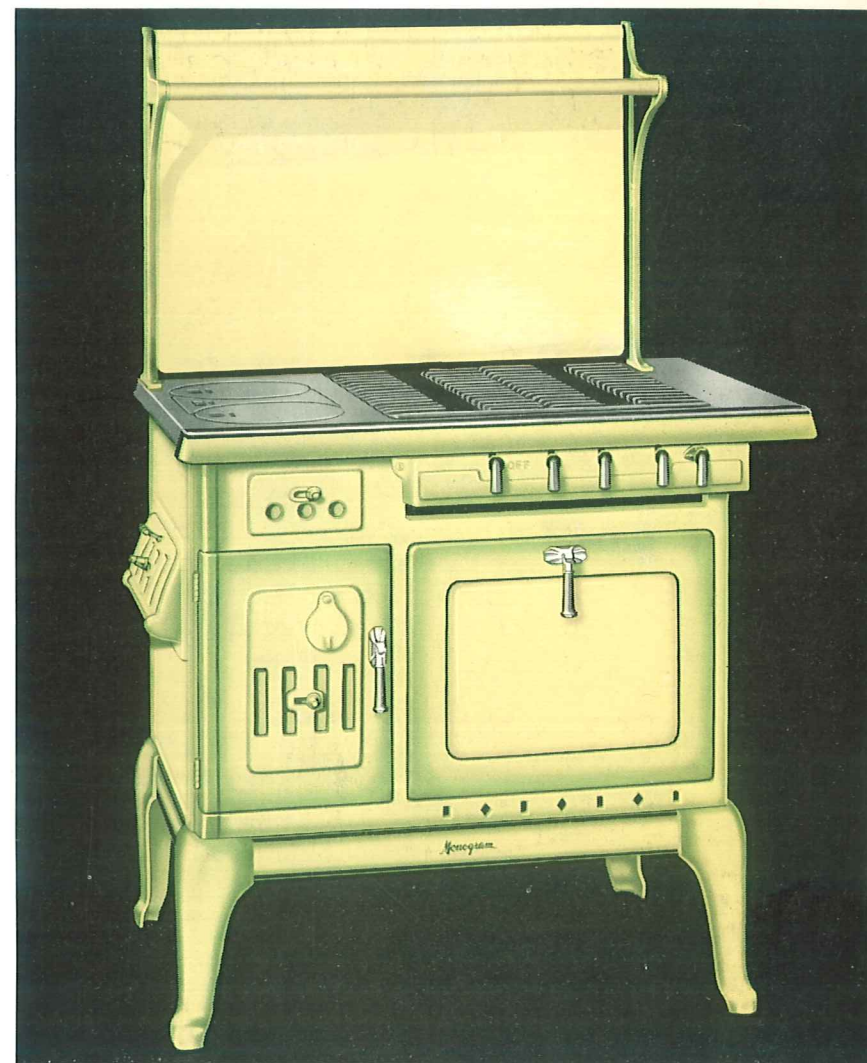
No. 24E77—Green and Ivory Colorblend
No. 30E77—Buff and Ivory Colorblend
No. 34E77—Brown and Buff Colorblend

Hard Coal Model

No. 24E78—Green and Ivory Colorblend
No. 30E78—Buff and Ivory Colorblend
No. 34E78—Brown and Buff Colorblend

A PRACTICAL range for the small kitchen or where floor space is limited. Provides the capacity of a full size gas range plus an efficient kitchen heater and rubbish burner in less than 36 inches of floor space. Provides a six hole cooking top when needed. Three new finishes as listed above. Gun metal cooking top. Black enameled gas grates, burners, burner tray and entire oven interior. Pendant door handles with chrome nickel fittings. Pendant gas cock handles.

For
Natural,
Manufactured,
Butane or
Propane
Gas



No. 24E77—SOFT COAL; No. 24E78—HARD COAL, GREEN AND IVORY COLORBLEND

Features
of
Monogram
TRADE MARK REG. U.S. PAT. OFF.
Combination
Ranges
Illustrated
on Pages
8 to 13

Monogram Combination Ranges Hold the Record for Perfection in Construction and Performance

THE trend is favoring combination ranges, and the best way to get your share of this very desirable and profitable volume of sales is to line up solidly with MONOGRAM, for MONOGRAM was the pioneer in the combination range field over nineteen years ago. Today MONOGRAM is recognized as the standard of combination range design and performance.

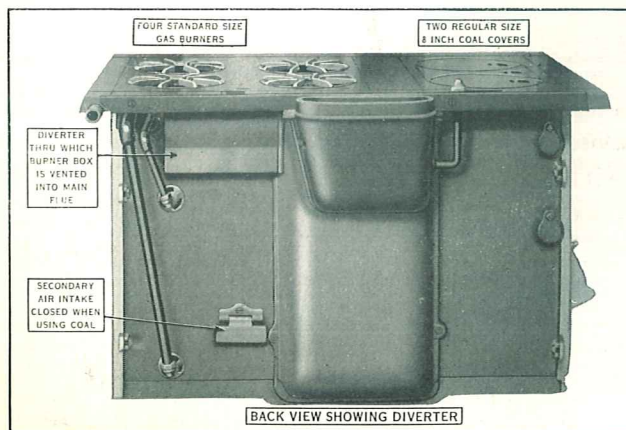
MONOGRAM superiority is so well established through its nineteen years continuous sales success that dealers instantly recognize the sales advantage in offering their trade a combination range of proved performance. Why take a chance in selling your trade a range of unknown performance, when MONOGRAM has demonstrated its efficient and dependable service over such a long period of time.

The modern designs and skillfully blended enamel finishes are attracting range prospects to MONOGRAM Dealers, where their high quality construction, and MONOGRAM Patented Two-fuel Oven, quickly convinces them that MONOGRAM provides the highest class cooking service money can buy.

Never has the selection of MONOGRAM Combination Ranges been more complete with three different sizes in a variety of styles and finishes to meet every requirement as illustrated on pages 8 to 13.

Here's the Reason for Monogram's Successful Operation with Coal

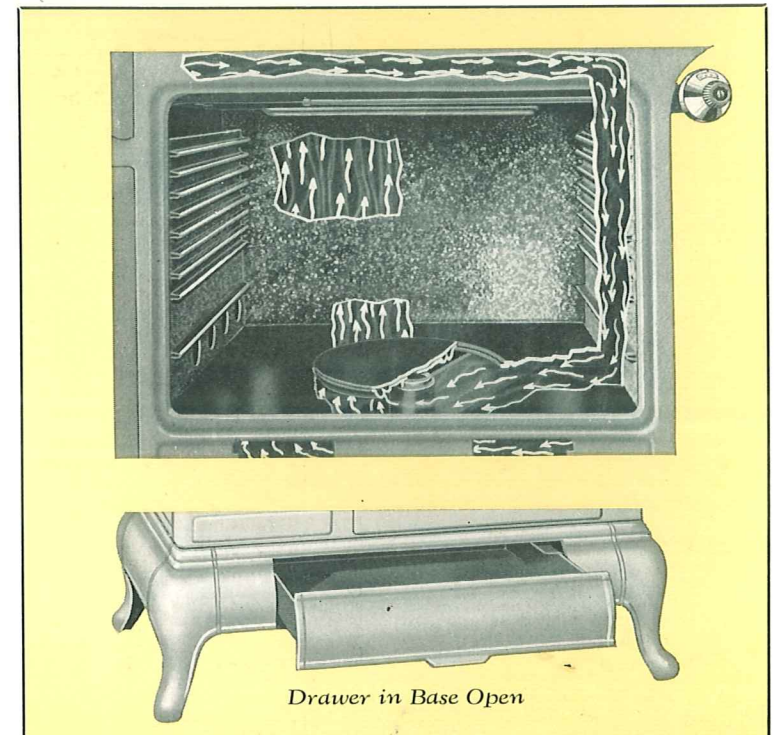
There is no compromise on service, for the MONOGRAM Patented Oven assures like results with either gas or coal. The flue construction for coal, wood or oil is the same as a standard coal or wood range with a sheet flue causing the heat to circulate completely around the end of range, under the oven bottom and up the back. Heat radiates through gas burner same as through oven bottom of regular coal range. No compartments, obstructions or flue openings to retard heat or create cold spots.



MONOGRAM Patented removable oven side linings in 53-54, also 63-64 series, create a secondary circulation of heat *within* the oven resulting in quicker heating and more uniform oven temperature. All models have enameled oven and insulated oven door.

To bake with coal—Place cover over oven gas burner, remove heat distributor, and broiler pan. Operate same as standard coal and wood range.

A drawer in the base of range provides a convenient place for the heat distributor, broiler pan and rack when not in use.



Monogram Combination Ranges Bake Successfully with Gas, Coal, Wood or Oil in One Oven

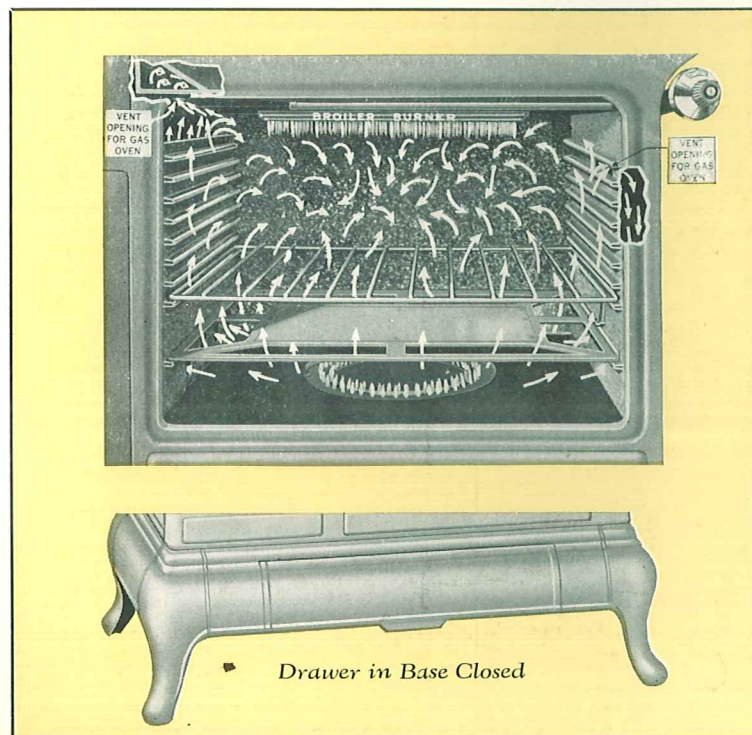
The MONOGRAM Patented Two-fuel oven is a concrete example of how MONOGRAM dealers are held in a position of leadership. Thousands of homes all over the nation can testify to the efficient and dependable performance of this construction. The secret of its successful operation is due entirely to the proper radiation and circulation of heat effecting a quick heating oven and more uniform oven temperature.

To obtain this state of perfection MONOGRAM first of all used a standard size coal and wood range, with a sheet flue construction of proved efficiency, and built within this construction a standard gas range oven without conflicting with its perfect operation with either fuel.

Everyone realizes the Combination Range is most practical, but they insist upon assurance of its satisfactory operation. You can give them this assurance when you feature MONOGRAM Combination Ranges—the range of proved performance through over nineteen years continuous sales success.

For those who prefer separate coal and gas ovens we offer three different sizes in a selection of the most popular finishes, illustrated on the following pages 8 to 13.

Features
of
Monogram
TRADE MARK REG. U. S. PAT. OFF.
Combination
Ranges
Illustrated
on Pages
8 to 13

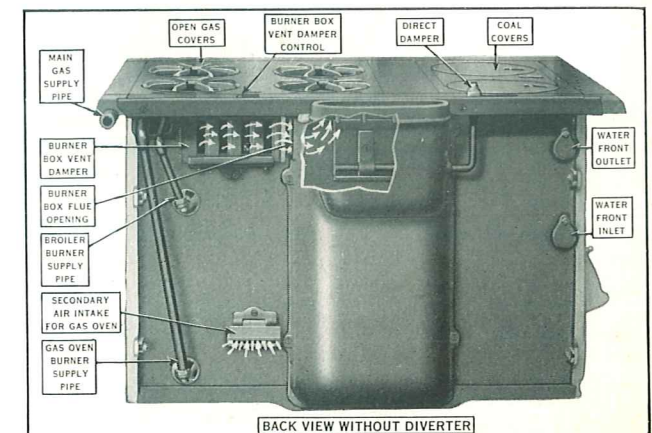


Proper Distribution of Heat—Secret of Monogram's Success with Gas

A powerful circular gas oven burner $8\frac{5}{8}$ inches in diameter is located in the center of the oven bottom. It is of sufficient size to heat the oven quickly and the vent dampers opened automatically, by inserting heat distributing plate, assure complete distribution of heat to every corner of the oven. Secondary air is supplied continuously, direct to the oven burner through $1\frac{1}{2}$ inch cast iron tube extending through main bottom of range. Also by special damper in back of range, which is automatically opened when heat distributor is inserted. Bakes with fresh air. No taste of gas fumes in food. MONOGRAM oven temperature control when using gas, optional.

MONOGRAM full surface broiling and toasting burner in top of oven with enameled broiler pan and wire rack. Broiler burner and oven burner controlled by special two-way safety valve on front manifold.

To bake with gas simply remove cover from oven burner, insert baffle plate, which automatically opens vent dampers and light gas. No levers to operate. No complicated mechanism. When using broiler, baffle plate must be in place to assure proper secondary air and ventilation.



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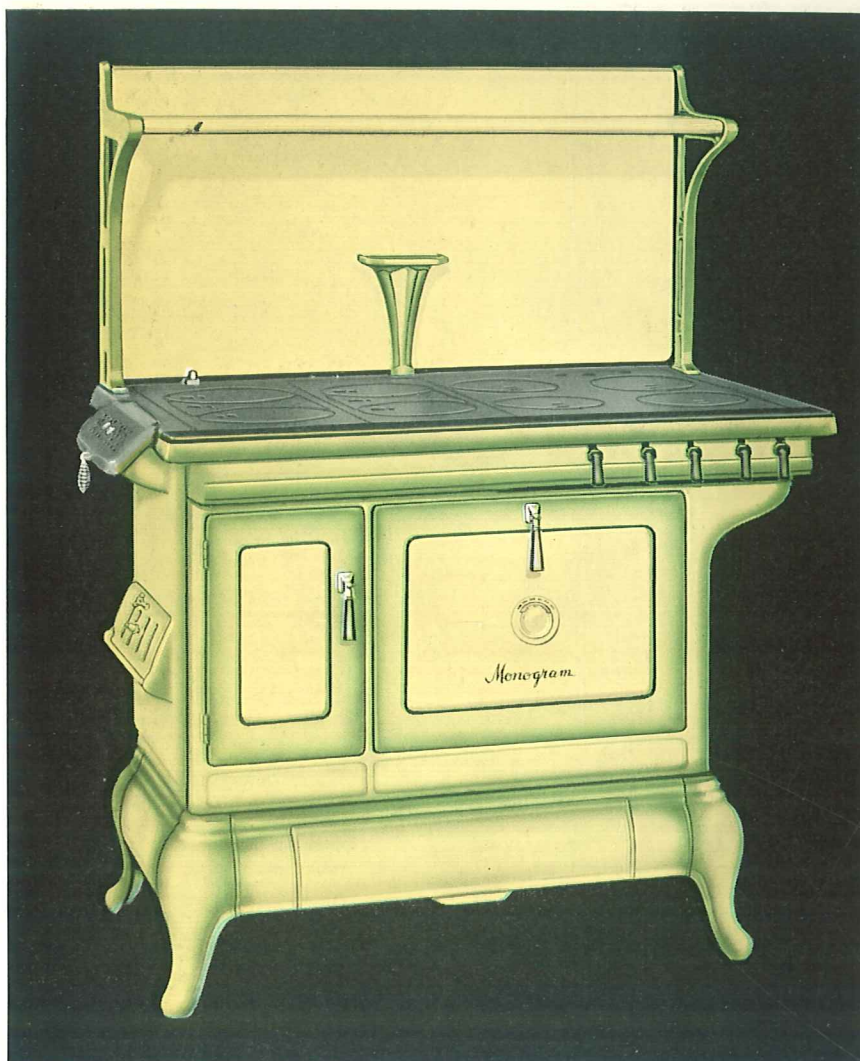
LOGIC MONOGRAM

Featuring Monogram Patented Oven—Bakes with Gas, Coal, Wood or

THE 63-64 Series LOGIC MONOGRAM Combination Ranges, illustrated on these two pages, are made entirely of cast iron, in ten different models and three different finishes, including Green and Ivory Colorblend—Buff and Ivory Colorblend—Brown and Buff Colorblend. Gun metal cooking top with enameled edge band. Black enameled gas burners. Enameled burner tray and broiler pan. Enameled oven back, bottom, and removable, washable side oven linings. Pendant door handles with chrome nickel fittings. Pendant gas cock handles.

All models can be furnished with High Shelf, High Closet or Elevated Gas Oven and Broiler, with either Leg Base, or Cabinet Base. Elevated Gas Oven and Broiler has

See
Pages 6-7
for
Structural
Features
and
Sectional
Illustrations



No. 24K63—SOFT COAL, LEFT FIREBOX, DROP OVEN DOOR, POUCH FEED HIGH SHELF, MONOGRAM TWO-FUEL OVEN; GREEN AND IVORY COLORBLEND



No. 30K63—SOFT COAL, LEFT FIREBOX, DROP OVEN DOOR, POUCH FEED HIGH CLOSET, MONOGRAM TWO-FUEL OVEN, BUFF AND IVORY COLORBLEND

Soft Coal—Left Firebox—Drop Oven Door

24K61—GREEN AND IVORY—For Elev. Oven, no gas in range oven
30K61—BUFF AND IVORY —For Elev. Oven, no gas in range oven
34K61—BROWN AND BUFF—For Elev. Oven, no gas in range oven

24K63—GREEN AND IVORY—With Two-Fuel Oven in Range
30K63—BUFF AND IVORY —With Two-Fuel Oven in Range
34K63—BROWN AND BUFF—With Two-Fuel Oven in Range

Soft Coal—Left Firebox—Swing Oven Door

24E61—GREEN AND IVORY—For Elev. Oven, no gas in range oven
30E61—BUFF AND IVORY —For Elev. Oven, no gas in range oven
34E61—BROWN AND BUFF—For Elev. Oven, no gas in range oven

24E63—GREEN AND IVORY—With Two-Fuel Oven in Range
30E63—BUFF AND IVORY —With Two-Fuel Oven in Range
34E63—BROWN AND BUFF—With Two-Fuel Oven in Range

Hard Coal—Right Firebox—Swing Oven Door

24G62—GREEN AND IVORY—For Elev. Oven, no gas in range oven
30G62—BUFF AND IVORY —For Elev. Oven, no gas in range oven
34G62—BROWN AND BUFF—For Elev. Oven, no gas in range oven

Hard Coal—Left Firebox—Drop Oven Door

24D62—GREEN AND IVORY—For Elev. Oven, no gas in range oven
30D62—BUFF AND IVORY —For Elev. Oven, no gas in range oven
34D62—BROWN AND BUFF—For Elev. Oven, no gas in range oven

24D64—GREEN AND IVORY—With Two-Fuel Oven in Range
30D64—BUFF AND IVORY —With Two-Fuel Oven in Range
34D64—BROWN AND BUFF—With Two-Fuel Oven in Range

Hard Coal—Left Firebox—Swing Oven Door

24E62—GREEN AND IVORY—For Elev. Oven, no gas in range oven
30E62—BUFF AND IVORY —For Elev. Oven, no gas in range oven
34E62—BROWN AND BUFF—For Elev. Oven, no gas in range oven

24E64—GREEN AND IVORY—With Two-Fuel Oven in Range
30E64—BUFF AND IVORY —With Two-Fuel Oven in Range
34E64—BROWN AND BUFF—With Two-Fuel Oven in Range

Hard Coal—Right Firebox—Swing Oven Door

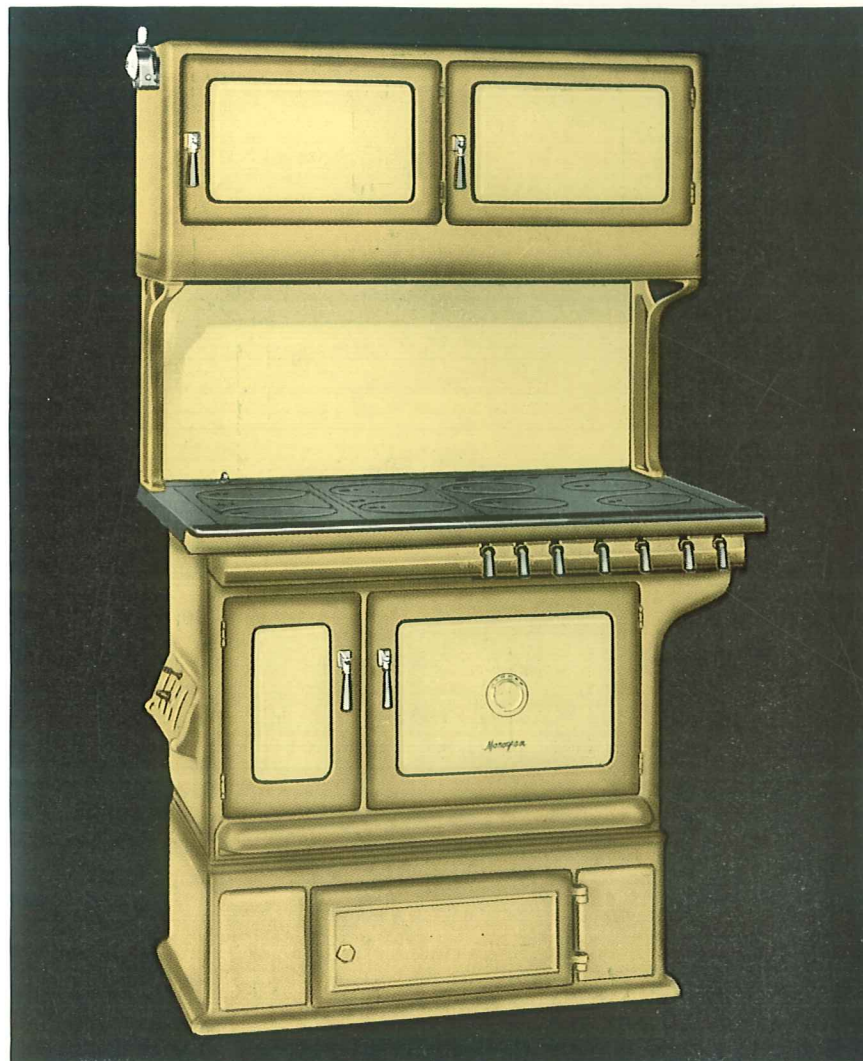
24G64—GREEN AND IVORY—With Two-Fuel Oven in Range
30G64—BUFF AND IVORY —With Two-Fuel Oven in Range
34G64—BROWN AND BUFF—With Two-Fuel Oven in Range

COMBINATION RANGES

Oil and Broils with Gas with Assurance of Satisfaction. See Pages 6-7

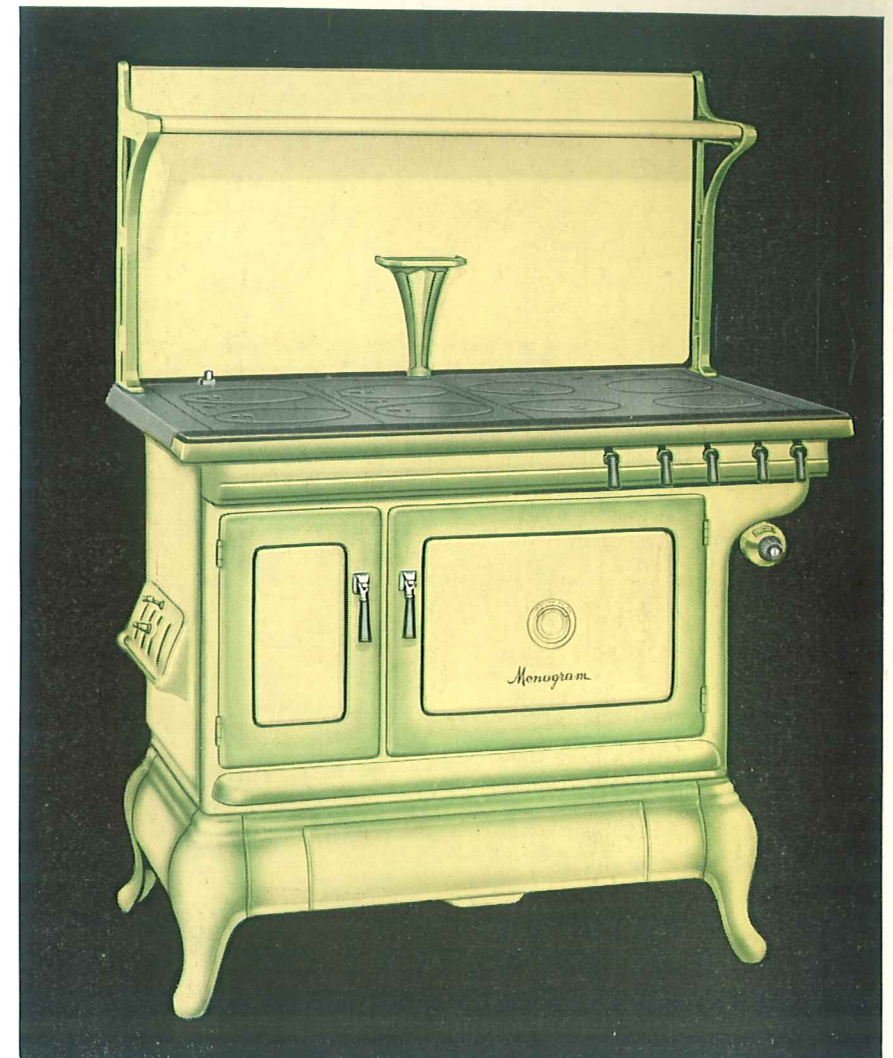
cast iron front and ends, full enameled interior, concealed pipes. Control valves for Elevated Oven and Broiler on front manifold. MONOGRAM gas oven temperature control, optional. Ranges equipped with Elevated Gas Oven and Broiler can be equipped with MONOGRAM Patented two-fuel oven, or with a straight oven for use of either wood, coal or oil. Drawer in Leg Base for convenient storage of Baffle plate and Broiler pan, when not in use.

Every model features MONOGRAM Patented Two-Fuel Oven illustrated on pages 6 and 7, which is recognized as a standard of combination range construction and performance, through its efficient and dependable operation with either gas, coal, wood or oil. MONOGRAM gas oven temperature control on Patented Two-Fuel Oven, optional.



No. 34E64—HARD COAL, LEFT FIREBOX, SWING OVEN DOOR, CABINET BASE, ELE. GAS OVEN AND BROILER, TWO-FUEL OVEN IN RANGE, BROWN AND BUFF

See
Pages 6-7
for
Structural
Features
and
Sectional
Illustrations



No. 24E64—HARD COAL, LEFT FIREBOX, SWING OVEN DOOR, OVEN CONTROL HIGH SHELF, MONOGRAM TWO-FUEL OVEN, GREEN AND IVORY COLORBLEND

All 63-64 Series Ranges have an eight hole cooking top, consisting of two 8-inch and two 7-inch coal covers, also four regular size gas burners. Gas top has four open and four closed covers. Automatic flash lighters for gas top.

Brick lined firebox, triangular grates, straight end for hard coal. Cast iron firebox, duplex grates, pouch feed for soft coal and wood. Special insulated firebox, mica windows, straight end for oil burners. Direct draft in drop poker door in firebox end. Check draft slide in left end on hard coal models, in pouch feed on soft coal models. Direct slide damper on cooking top. Water front or coil, optional.

Swing oven door or drop oven door in left firebox ranges. Right firebox range made in hard coal model only with swing oven door.

DIMENSIONS

Lower Two-Fuel Oven.....	18x17 $\frac{1}{4}$ x12 in.
Elevated Gas Oven.....	18x14x10 $\frac{1}{2}$ in.
Elevated Broiler.....	18x14x10 $\frac{1}{2}$ in.
Firebox.....	16x7 $\frac{1}{2}$ x11 $\frac{1}{2}$ in.
Cooking Top.....	41x24 $\frac{1}{2}$ in.
Coal Cooking Top.....	2—8 inch and 2—7 inch covers
Gas Cooking Top.....	4 Gas Burners
Cooking Top Height.....	33 $\frac{1}{2}$ in.
Leg Space.....	36x22 in.
Back Flue Extension.....	5 in.
Floor Space—Hard Coal.....	41x30 $\frac{1}{4}$ in.
Soft Coal.....	45x30 $\frac{1}{4}$ in.
Extreme Height with High Shelf.....	54 $\frac{1}{2}$ in.
Extreme Height with High Closet.....	63 in.
Extreme Height with Elevated GO and Broiler.....	66 in.
Shipping Weight with High Shelf.....	630 lbs.
Shipping Weight with High Closet.....	680 lbs.
Shipping Weight with Elevated GO & Broiler.....	820 lbs.

0A-NN- 120,00

LOGIC MONOGRAM

Featuring Monogram Patented Oven—Bakes with Gas, Coal, Wood or

THE 53-54 Series LOGIC MONOGRAM Combination Ranges, illustrated on these two pages, are made entirely of cast iron in ten different models and three different finishes, including Green and Ivory Colorblend—Buff and Ivory Colorblend—Brown and Buff Colorblend. Gun metal cooking top with enameled edge band. Black enameled gas burners. Enameled burner tray and broiler pan. Enameled oven back, bottom, and removable, washable side oven linings. Pendant door handles with chrome nickel fittings. Pendant gas cock handles.

All models can be furnished with High Shelf, High Closet or Elevated Gas Oven and Broiler, with either Leg Base or Cabinet Base. Elevated Gas Oven and Broiler has

See
Pages 6-7
for
Structural
Features
and
Sectional
Illustrations



No. 30K53—SOFT COAL, LEFT FIREBOX, DROP OVEN DOOR, POUCH FEED HIGH SHELF, MONOGRAM TWO-FUEL OVEN, BUFF AND IVORY COLORBLEND

Soft Coal—Left Firebox—Drop Oven Door

- 24K51—GREEN AND IVORY—For Elev. Oven, no gas in range oven
- 30K51—BUFF AND IVORY—For Elev. Oven, no gas in range oven
- 34K51—BROWN AND BUFF—For Elev. Oven, no gas in range oven
- 24K53—GREEN AND IVORY—With Two-Fuel Oven in Range
- 30K53—BUFF AND IVORY—With Two-Fuel Oven in Range
- 34K53—BROWN AND BUFF—With Two-Fuel Oven in Range

Soft Coal—Left Firebox—Swing Oven Door

- 24E51—GREEN AND IVORY—For Elev. Oven, no gas in range oven
- 30E51—BUFF AND IVORY—For Elev. Oven, no gas in range oven
- 34E51—BROWN AND BUFF—For Elev. Oven, no gas in range oven
- 24E53—GREEN AND IVORY—With Two-Fuel Oven in Range
- 30E53—BUFF AND IVORY—With Two-Fuel Oven in Range
- 34E53—BROWN AND BUFF—With Two-Fuel Oven in Range

Hard Coal—Right Firebox—Swing Oven Door

- 24G52—GREEN AND IVORY—For Elev. Oven, no gas in range oven
- 30G52—BUFF AND IVORY—For Elev. Oven, no gas in range oven
- 34G52—BROWN AND BUFF—For Elev. Oven, no gas in range oven

Hard Coal—Left Firebox—Drop Oven Door

- 24D52—GREEN AND IVORY—For Elev. Oven, no gas in range oven
- 30D52—BUFF AND IVORY—For Elev. Oven, no gas in range oven
- 34D52—BROWN AND BUFF—For Elev. Oven, no gas in range oven
- 24D54—GREEN AND IVORY—With Two-Fuel Oven in Range
- 30D54—BUFF AND IVORY—With Two-Fuel Oven in Range
- 34D54—BROWN AND BUFF—With Two-Fuel Oven in Range

Hard Coal—Left Firebox—Swing Oven Door

- 24E52—GREEN AND IVORY—For Elev. Oven, no gas in range oven
- 30E52—BUFF AND IVORY—For Elev. Oven, no gas in range oven
- 34E52—BROWN AND BUFF—For Elev. Oven, no gas in range oven
- 24E54—GREEN AND IVORY—With Two-Fuel Oven in Range
- 30E54—BUFF AND IVORY—With Two-Fuel Oven in Range
- 34E54—BROWN AND BUFF—With Two-Fuel Oven in Range

Hard Coal—Right Firebox—Swing Oven Door

- 24G54—GREEN AND IVORY—With Two-Fuel Oven in Range
- 30G54—BUFF AND IVORY—With Two-Fuel Oven in Range
- 34G54—BROWN AND BUFF—With Two-Fuel Oven in Range



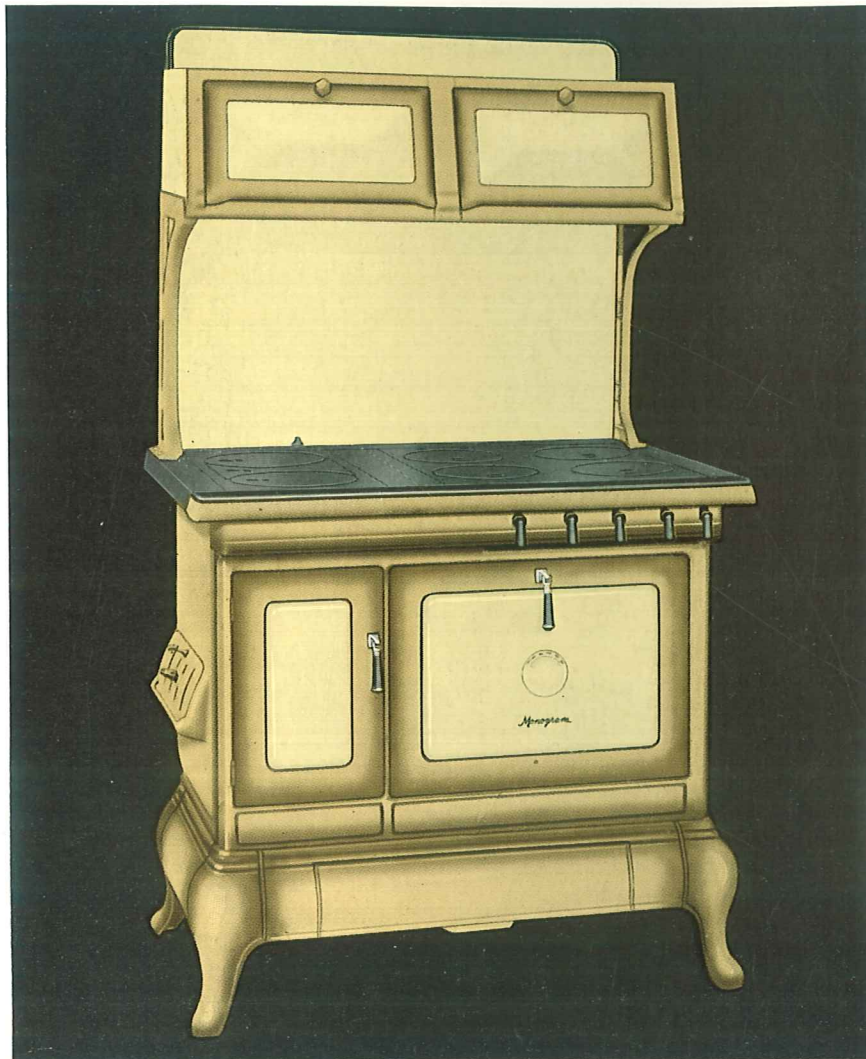
No. 24E54—HARD COAL, LEFT FIREBOX, SWING OVEN DOOR, LEG BASE, ELEVATED GAS OVEN AND BROILER, NO GAS IN RANGE OVEN, GREEN AND IVORY

COMBINATION RANGES

Oil and Broils with Gas with Assurance of Satisfaction. See Pages 6-7

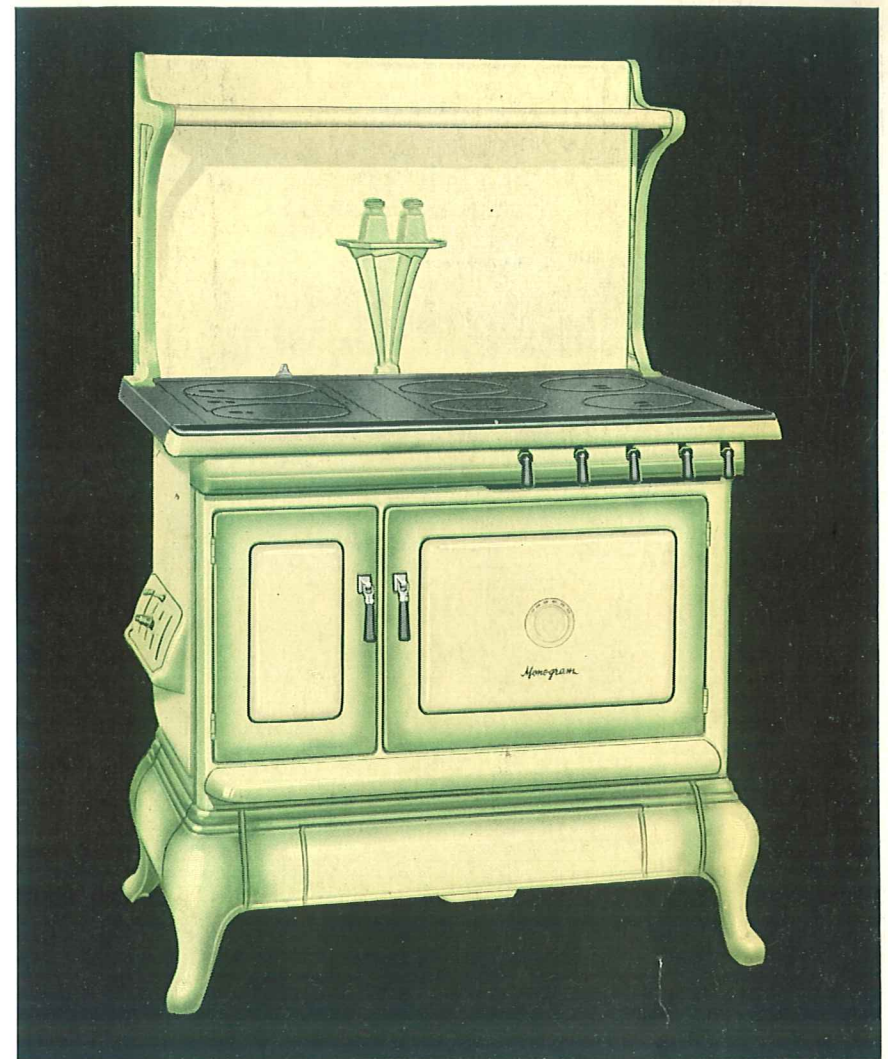
cast iron front and ends, full enameled interior, concealed pipes. MONOGRAM gas oven temperature control, optional. Ranges equipped with Elevated Gas Oven and Broiler do not have MONOGRAM Patented Two-Fuel Oven in range. Range oven can be used only for baking with wood, coal, or oil. Drawer in Leg Base for convenient storage of Baffle plate and Broiler pan, when not in use.

Every model except the range equipped with Elevated Gas Oven and Broiler features MONOGRAM Patented Two-Fuel Oven, illustrated on pages 6 and 7, which is recognized as a standard of combination range construction and performance through its efficient and dependable operation with either gas, coal, wood or oil. MONOGRAM gas oven temperature control on Patented Two-Fuel Oven, optional.



No. 34D54—HARD COAL, LEFT FIREBOX, DROP OVEN DOOR, HIGH CLOSET, MONOGRAM TWO-FUEL OVEN, BROWN AND BUFF COLORBLEND

See
Pages 6-7
for
Structural
Features
and
Sectional
Illustrations



No. 24E54—HARD COAL, LEFT FIREBOX, SWING OVEN DOOR, HIGH SHELF, MONOGRAM TWO-FUEL OVEN, GREEN AND IVORY COLORBLEND

All 53-54 Series ranges have a six hole cooking top, consisting of two 8-inch coal covers, also four regular size gas burners. Gas top has four open and four closed covers. Automatic flash lighters for gas top.

Brick lined firebox, triangular grates, straight end for hard coal. Cast iron firebox, duplex grates, pouch feed for soft coal and wood. Special insulated firebox, mica windows, straight end for oil burners. Direct draft in drop poker door in left end. Check draft slide in left end on hard coal models, in pouch feed on soft coal models. Direct slide damper on cooking top. Cast water front or galvanized coil, optional.

Swing oven door, or drop oven door in left firebox ranges. Right firebox range made in hard coal model only with swing oven door.

DIMENSIONS

Lower Two-Fuel Oven.....	18x17¼x12 in.
Elevated Gas Oven.....	18x14x10½ in.
Elevated Broiler.....	11½x14x10½ in.
Firebox.....	16x7½x11½ in.
Cooking Top.....	36x24½ in.
Coal Cooking Top.....	2—8 inch covers
Gas Cooking Top.....	4 Gas Burners
Cooking Top Height.....	33½ in.
Leg Space.....	36x22 in.
Back Flue Extension.....	5 in.
Floor Space—Hard Coal.....	36x30¼ in.
Soft Coal.....	40x30¼ in.
Extreme Height with High Shelf.....	54½ in.
Extreme Height with High Closet.....	63 in.
Extreme Height with Elevated GO and Broiler.....	66 in.
Shipping Weight with High Shelf.....	600 lbs.
Shipping Weight with High Closet.....	650 lbs.
Shipping Weight with Elevated GO & Broiler.....	775 lbs.

TRMV-

LOGIC MONOGRAM

Featuring Monogram Patented Oven—Bakes with Gas, Coal, Wood or

THE 73-74 Series LOGIC MONOGRAM Combination Ranges, illustrated on these two pages, are made entirely of cast iron in ten different models and three different finishes, including Green and Ivory Colorblend—Buff and Ivory Colorblend—Brown and Buff Colorblend. Gun metal cooking top with enameled edge band. Black enameled gas burners. Enameled burner tray and broiler pan. Enameled oven back, bottom and sides. Pendant door handles with chrome nickel fittings. Pendant gas cock handles.

All models can be furnished with High Shelf, High Closet or Elevated Gas Oven and Broiler, with either Leg Base or Cabinet Base. Elevated Gas Oven and Broiler has

See
Pages 6-7
for
Structural
Features
and
Sectional
Illustrations



No. 34J73—SOFT COAL, LEFT FIREBOX, DROP OVEN DOOR, POUCH FEED, HIGH SHELF, MONOGRAM TWO-FUEL OVEN, BROWN AND BUFF COLORBLEND



No. 24H73—SOFT COAL, LEFT FIREBOX, SWING OVEN DOOR, HIGH CLOSET, MONOGRAM TWO-FUEL OVEN, GREEN AND IVORY COLORBLEND

Soft Coal—Left Firebox—Drop Oven Door

- 24J71—GREEN AND IVORY—For Elev. Oven, no gas in range oven
- 30J71—BUFF AND IVORY —For Elev. Oven, no gas in range oven
- 34J71—BROWN AND BUFF—For Elev. Oven, no gas in range oven
- 24J73—GREEN AND IVORY—With Two-Fuel Oven in Range
- 30J73—BUFF AND IVORY —With Two-Fuel Oven in Range
- 34J73—BROWN AND BUFF—With Two-Fuel Oven in Range

Soft Coal—Left Firebox—Swing Oven Door

- 24H71—GREEN AND IVORY—For Elev. Oven, no gas in range oven
- 30H71—BUFF AND IVORY —For Elev. Oven, no gas in range oven
- 34H71—BROWN AND BUFF—For Elev. Oven, no gas in range oven
- 24H73—GREEN AND IVORY—With Two-Fuel Oven in Range
- 30H73—BUFF AND IVORY —With Two-Fuel Oven in Range
- 34H73—BROWN AND BUFF—With Two-Fuel Oven in Range

Hard Coal—Right Firebox—Swing Oven Door

- 24K72—GREEN AND IVORY—For Elev. Oven, no gas in range oven
- 30K72—BUFF AND IVORY —For Elev. Oven, no gas in range oven
- 34K72—BROWN AND BUFF—For Elev. Oven, no gas in range oven

Hard Coal—Left Firebox—Drop Oven Door

- 24J72—GREEN AND IVORY—For Elev. Oven, no gas in range oven
- 30J72—BUFF AND IVORY —For Elev. Oven, no gas in range oven
- 34J72—BROWN AND BUFF—For Elev. Oven, no gas in range oven
- 24J74—GREEN AND IVORY—With Two-Fuel Oven in Range
- 30J74—BUFF AND IVORY —With Two-Fuel Oven in Range
- 34J74—BROWN AND BUFF—With Two-Fuel Oven in Range

Hard Coal—Left Firebox—Swing Oven Door

- 24H72—GREEN AND IVORY—For Elev. Oven, no gas in range oven
- 30H72—BUFF AND IVORY —For Elev. Oven, no gas in range oven
- 34H72—BROWN AND BUFF—For Elev. Oven, no gas in range oven
- 24H74—GREEN AND IVORY—With Two-Fuel Oven in Range
- 30H74—BUFF AND IVORY —With Two-Fuel Oven in Range
- 34H74—BROWN AND BUFF—With Two-Fuel Oven in Range

Hard Coal—Right Firebox—Swing Oven Door

- 24K74—GREEN AND IVORY—With Two-Fuel Oven in Range
- 30K74—BUFF AND IVORY —With Two-Fuel Oven in Range
- 34K74—BROWN AND BUFF—With Two-Fuel Oven in Range

COMBINATION RANGES

Oil and Broils with Gas with Assurance of Satisfaction. See Pages 6-7

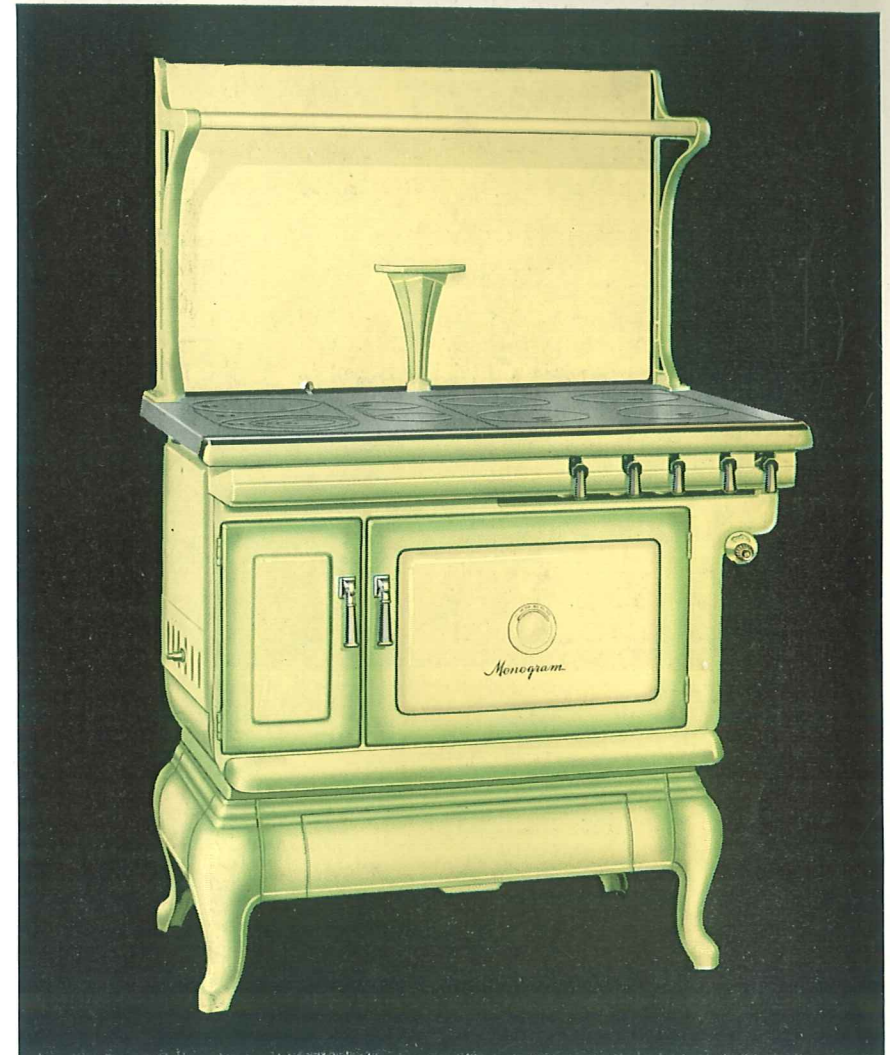
cast iron front and ends, full enameled interior, concealed pipes. MONOGRAM gas oven temperature control, optional. Ranges equipped with Elevated Gas Oven and Broiler do not have MONOGRAM Patented Two-Fuel Oven in range. Range oven can be used only for baking with wood, coal, or oil. Drawer in Leg Base for convenient storage of Baffle plate and Broiler pan, when not in use.

Every model except the range equipped with Elevated Gas Oven and Broiler features MONOGRAM Patented Two-Fuel Oven, illustrated on pages 6 and 7, which is recognized as a standard of combination range construction and performance through its efficient and dependable operation with either gas, coal, wood or oil. MONOGRAM gas oven temperature control on Patented Two-Fuel Oven, optional.



No. 30H74—HARD COAL, LEFT FIREBOX, SWING OVEN DOOR, LEG BASE, ELEVATED GAS OVEN AND BROILER, NO GAS IN RANGE OVEN, BUFF AND IVORY

See
Pages 6-7
for
Structural
Features
and
Sectional
Illustrations



No. 24H74—HARD COAL, LEFT FIREBOX, SWING OVEN DOOR, HIGH SHELF, MONOGRAM PATENTED TWO-FUEL OVEN, GREEN AND IVORY COLORBLEND

All 73-74 Series ranges have two 8-inch and two 5-inch coal covers, also four regular size gas burners. Gas top has four open and four closed covers. Automatic flash lighters for gas top.

Brick lined firebox, triangular grates, straight end for hard coal. Cast iron firebox, duplex grates, pouch feed for soft coal and wood. Special insulated firebox, mica windows, straight end for oil burners. Direct draft in left end. Check draft slide in left end on hard coal models, in pouch feed on soft coal models. Direct damper on cooking top. Cast water front, or galvanized coil, optional.

Swing oven door or drop oven door in left firebox ranges. Right firebox range made in hard coal model only with swing oven door.

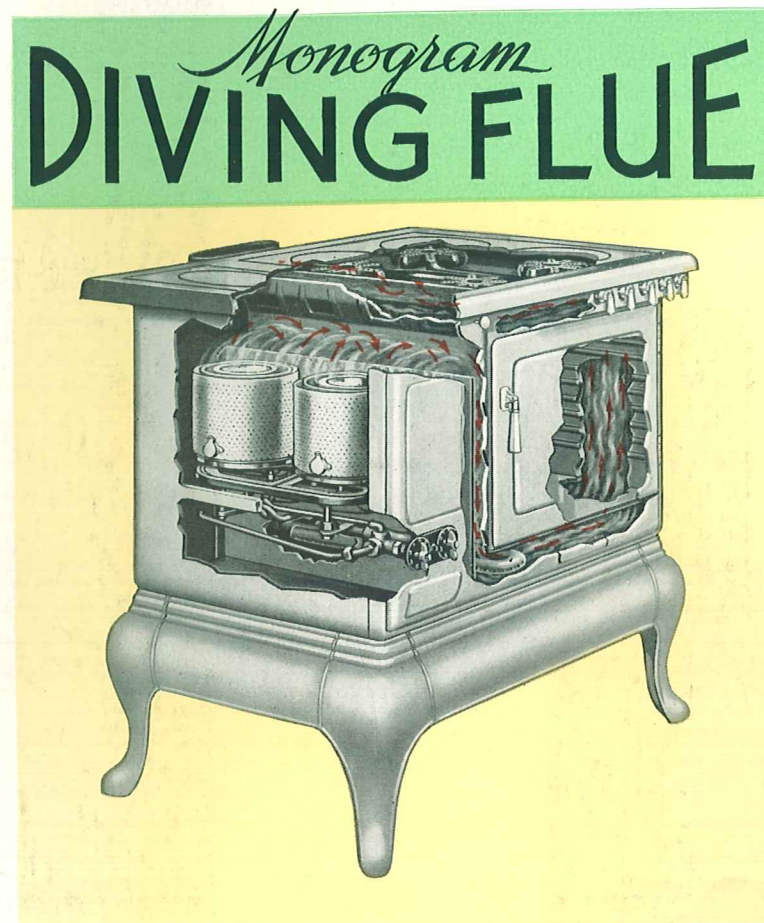
DIMENSIONS

Lower Two-Fuel Oven.....	18x16½x11 in.
Elevated Gas Oven.....	18x14x10½ in.
Elevated Broiler.....	11½x14x10½ in.
Firebox.....	15x7½x10½ in.
Cooking Top.....	36x24½ in.
Coal Cooking Top.....	2—8 in. and 2—5 in. covers
Gas Cooking Top.....	4 Gas Burners
Cooking Top Height.....	33 in.
Leg Space.....	32x18 in.
Back Flue Extension.....	5 in.
Floor Space—Hard Coal.....	36x30¼ in.
Soft Coal.....	38½x30¼ in.
Extreme Height with High Shelf.....	54 in.
Extreme Height with High Closet.....	62½ in.
Extreme Height with Elevated GO and Broiler.....	65 in.
Shipping Weight with High Shelf.....	525 lbs.
Shipping Weight with High Closet.....	575 lbs.
Shipping Weight with Elevated GO & Broiler.....	700 lbs.

Oil and Gas MONOGRAM Combination Range

Not a Conversion Job—Entirely New Designed to Create Ideal Conditions for Using Oil and Gas in One Range

It is not our object to criticize all former installations in the conventional type of range. They all operate in a way, but far from satisfactory. People are not satisfied with the makeshift arrangement of installation. They want greater efficiency—less fuel waste. MONOGRAM Diving Flue system overcomes all these objections, because the heat strikes the vital part of the oven first, which we all know is the oven bottom. Without a hot oven bottom baking proves a failure. In ordinary ranges the best part of the heat generated is wasted on parts of the oven which are not highly essential and the heating of the oven bottom is sadly neglected. MONOGRAM Diving Flue corrects this tremendous heat waste. In the sectional illustration showing travel of heat you will recognize the superior methods applied in heating oven with MONOGRAM Diving Flue.



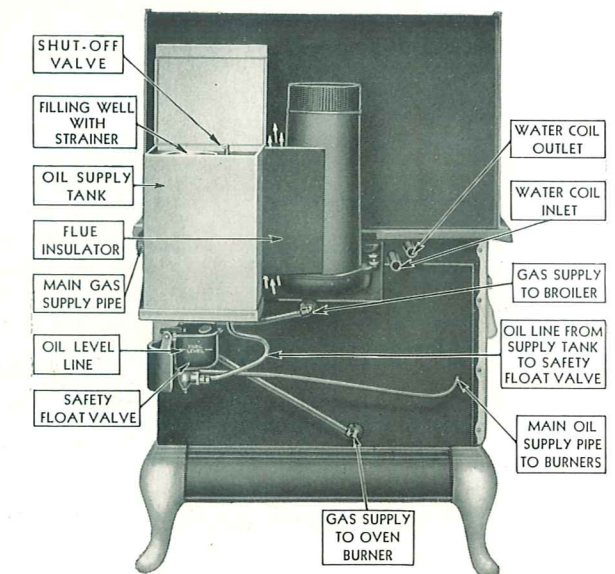
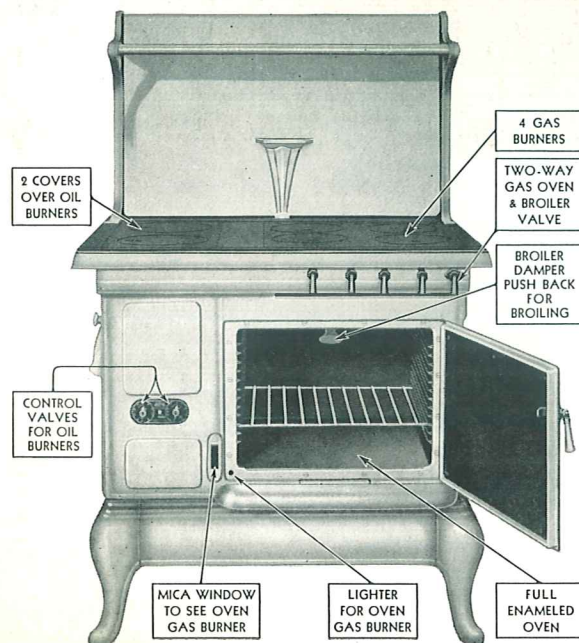
COMPLETE WITH OIL BURNERS *Ready for Installation*

ABC oil burners are used with burner control located on the main front of range. Two mica windows in left end so action of burners can be seen. Firebox heavily insulated on back, left side and front. Drop door for easy lighting of burners. Proper draft obtained through grilled panel in left end. Easily removed drip pan below burners. Burner base installed at factory. Oil supply tank located on back of range, easily accessible, and equipped with Safety Float Valve. Special damper to regulate draft. Water Coil, optional.

*Oil and Gas is an Ideal Combination
Both Clean Fuel—No Baffle Plate—
Bake with Oil or Gas—Broil with Gas*

Since the oil burners generate a smokeless, sootless heat it was possible to develop an entirely new flue system eliminating the baffle plate entirely. The oven gas burner of U design is located in lower flue directly below oven bottom. Heat radiates through oven bottom and the flues around oven provide proper circulation without the use of auxiliary dampers and controls. Mica window is provided, through which action of gas burner can be seen. Convenient lighting. Broiler burner in top of oven. Broiler and oven burners controlled by two-way safety valve on front manifold. Oven temperature control for gas, optional.

Oven fully enameled. Oven door insulated with Felted Rockwool. Direct damper control in main front. MONOGRAM Diving Flue provides a quick, uniform baking temperature, which permits baking on two elevations at the same time. The only range where this is possible, demonstrating its superior performance.



Two Models—Three Beautiful Colorblend Finishes

Two 8-in. Covers for Oil
Four Regular Size Gas Burners

No. 24B66—Green and Ivory Colorblend
No. 30B66—Buff and Ivory Colorblend
No. 34B66—Brown and Buff Colorblend

Two 8-in.—Two 7-in. Covers for Oil
Four Regular Size Gas Burners

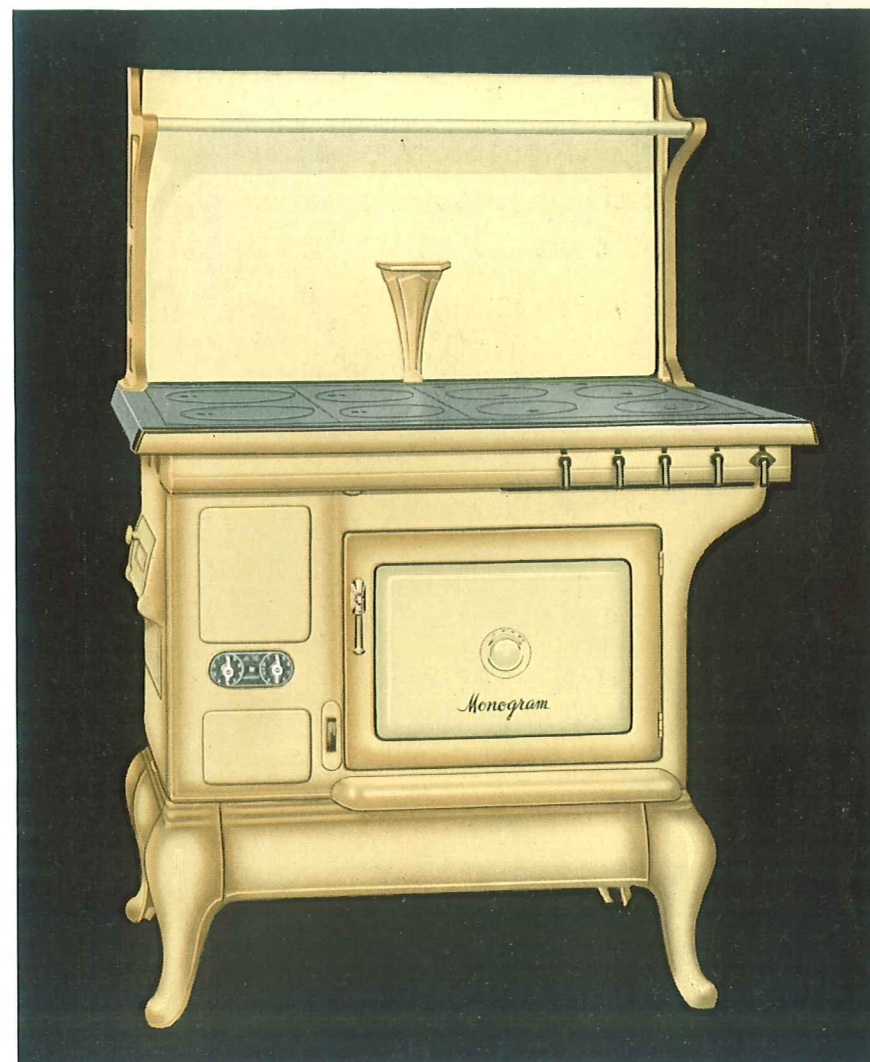
No. 24B68—Green and Ivory Colorblend
No. 30B68—Buff and Ivory Colorblend
No. 34B68—Brown and Buff Colorblend

THE Oilandgas is made in two models finished in Green and Ivory Colorblend, Buff and Ivory Colorblend or Brown and Buff Colorblend. No. B66 has two 8-inch covers for oil and four regular size gas burners. No. B68 has two 8-inch and two 7-inch covers for oil and four regular size gas burners. Gas Top furnished with four open and four closed covers. Gas burners black enameled. Enameled burner tray and broiler pan. Entire top finished in gun metal with enameled front rail. Full enameled oven. Bakelite pendant oven door handle with chrome nickel fitting. Bakelite pendant gas cock handles. Enameled drip pan below oil burners.



No. 24B66—SIX HOLE TOP, GREEN AND IVORY COLORBLEND

Featuring
Monogram
"Diving Flue"
Illustrated
on
Page 14



No. 30B68—EIGHT HOLE TOP, BUFF AND IVORY COLORBLEND

Modern design. Smooth, easy to clean surface, with concealed bolts. Beautifully beveled door, embossed panels and skillful blending of the enamel finish produce a most pleasing effect. Cast iron main front, left end, oven door, shelf, base and legs. Heavy gauge steel body, enameled on both sides with two coats of enamel. Oven door insulated with Felted Rockwool. Entire back of range and main bottom insulated with Felted Rockwool. Both models can be furnished with High Shelf or High Closet. Water Coil, optional. Oven temperature control for gas, optional.

MONOGRAM Diving Flue illustrated and described on page 14.

DIMENSIONS OF OILANDGAS MONOGRAM

Oven.....	18x17½x12½ in.
Firebox.....	8x17½ in.
Oil Burners.....	2—6½ in.
Leg Base.....	22x36 in.
Back Flue Extension.....	5¼ in.
Cooking Top on B66.....	26x36 in.
Cooking Top on B68.....	26x41 in.
Cooking Top Height.....	35 in.
Floor Space B66.....	36x34 in.
Floor Space B68.....	41x34 in.
Height with High Shelf.....	56 in.
Height with High Closet.....	64 in.
Shipping Weight B66 with High Shelf.....	505 lbs.
Shipping Weight B66 with High Closet.....	575 lbs.
Shipping Weight B68 with High Shelf.....	535 lbs.
Shipping Weight B68 with High Closet.....	605 lbs.

OILHEET MONOGRAM Oil Burning Range

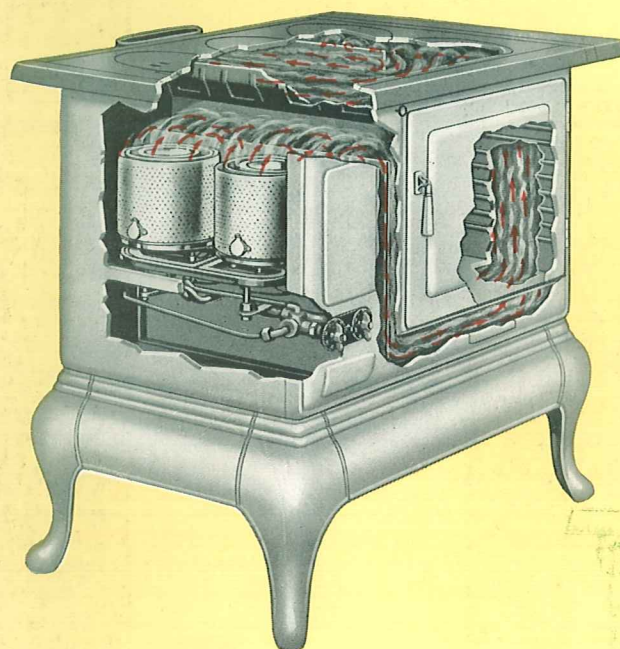
Here's Your Opportunity to Stay Ahead of All Your Competitors

The demand for these new oil burning ranges will practically force sales. They fill a practical year 'round demand that will provide a steady revenue from your stove department. People are actually waiting for someone to show them a practical, efficient, dependable oil burning range. The attention of range prospects will automatically be focused on your stove. Here is your chance to make your store range headquarters and share in the profits of this new development in oil burning ranges.

Oilheet MONOGRAM is Made to Order for Rural and Suburban Homes—and those Communities Not Supplied with Gas

The Oilheet MONOGRAM is made to order for rural and suburban homes—combining all the conveniences of an ordinary oil range and regular wood or coal range. For frying and cooking during the summer, the oil burner provides a quick, powerful heat. When burners are turned off, there is no prolonged heat in the kitchen. During the winter months Oilheet MONOGRAM will heat the kitchen besides furnish heat for cooking and baking. Oil heating is more practical because it provides a steady, uniform temperature and the design and application of the burners in the Oilheet MONOGRAM provide a most efficient, most dependable and most economical service.

Monogram DIVING FLUE



NEW METHOD CIRCULATION
Less Fuel Waste—Greater Efficiency
Through Reverse Circulation which
Heats Oven Bottom First

More Uniform Baking Heat

Quick Radiation Oven—With No
Chance for Fumes or Odors to Enter
Oven or Escape Into Kitchen

Not a Conversion Job, Entirely New Range, Made to Create Ideal Conditions for Using Oil

People are not satisfied with most conversion installations in ordinary ranges. They want greater efficiency—less fuel waste. MONOGRAM Diving Flue overcomes all these objections, because through reverse circulation the oven bottom is heated first—without a hot oven bottom baking proves a failure. In ordinary ranges the best part of the heat generated is wasted on parts of the oven which are not highly essential, and the heating of the oven bottom is sadly neglected. MONOGRAM Diving Flue corrects this tremendous heat waste. In the sectional illustration showing travel of heat you will recognize the superior methods applied in heating the oven with MONOGRAM Diving Flue.

Equipped with ABC Oil Burners
Oil Supply Tank Mounted on Back
With Safety Float Valve — All
Complete — Ready to Install . . .

ABC Oil Burners are used with burner control located on the main front of range. Two mica windows in main front so action of burners can be seen. Firebox heavily insulated on back, left side and front. Drop door for easy lighting of burners. Proper draft obtained through grilled panel in left end. Easily removed drip pan below burners. Burner base installed at factory. Special damper to regulate draft. Water coil, optional.

The oil supply tank is mounted on back of range, easily accessible, and equipped with Safety Float Valve same as used on the Oil and Gas MONOGRAM illustrated on page 14.

Two Models—Three Beautiful Colorblend Finishes

No. 24B36—Green and Ivory Colorblend
No. 30B36—Buff and Ivory Colorblend
No. 34B36—Brown and Buff Colorblend

THE Oilheat is made in two models, with reservoir, or with end shelf and no reservoir. Finished in Green and Ivory, Buff and Ivory or Brown and Buff Colorblend finishes. Cooking top finished in gun metal and equipped with six 8-inch covers, one french plate and four covers, or two french plates and two covers. Bakelite pendant oven door handle. Enamelled drip pan below oil burners. Oven full enameled. Oven door insulated with Felted Rockwool. Direct damper control in main front. Monogram Diving Flue provides a quick, uniform baking temperature, which permits baking on two elevations at the same time, clearly demonstrating its superior performance.



No. 30B36—RESERVOIR, HIGH SHELF, BUFF AND IVORY COLORBLEND

Featuring
Monogram
"Diving Flue"
Illustrated
on
Page 16



No. 24B36—SQUARE, HIGH SHELF, GREEN AND IVORY COLORBLEND

Modern design, smooth, easy to clean surface with concealed bolts. Beautifully beveled door, embossed panels and skillful blending of enamel finish produce a most pleasing effect. Cast iron main front, left end, oven door, shelf, base and legs. Heavy gauge steel body, enameled on both sides with two coats of enamel. Oven door insulated with Felted Rockwool. Entire back of range and main bottom insulated with Felted Rockwool. Furnished with high shelf or high closet. Reservoir or water coil optional.

Oil supply tank with Safety Float Valve mounted on back of range, same as illustration on page 14. Featuring Monogram Diving Flue illustrated on page 16.

DIMENSIONS

Oven.....	18x17½x11½ in.
Firebox.....	8x17½ in.
Height of Cooking Top.....	32½ in.
Size of French Top.....	10x20 in.
Cooking Top with End Shelf.....	38x24 in.
Cooking Top with Reservoir.....	46x24 in.
Floor Space without Reservoir.....	40x28½ in.
Floor Space with Reservoir.....	48x28½ in.
Extreme Height of High Shelf.....	53½ in.
Extreme Height of High Closet.....	61½ in.
Shipping Weight with High Shelf.....	375 lbs.
Shipping Weight with High Shelf & Reservoir.....	425 lbs.

CABINET MONOGRAM

For Coal, Wood or Oil Burner Installation

No. 24C69—Soft Coal—No. 24E70—Hard Coal—Standard Model—Green and Ivory Colorblend
No. 30C69—Soft Coal—No. 30E70—Hard Coal—Standard Model—Buff and Ivory Colorblend
No. 34C69—Soft Coal—No. 34E70—Hard Coal—Standard Model—Brown and Buff Colorblend

KNOWN from coast to coast for the efficient and economical performance of its Dubl-Efficiency Flue System, the CABINET MONOGRAM has become an outstanding favorite. These new models, although different in appearance, include the same basic principle of construction used since 1916, combined with the many improvements and refinements, which the years of sales experience with this range have suggested.

The beautifully beveled doors, embossed panels and skillful blending of the enamel



No. 24C69—RESERVOIR HIGH SHELF, 6 COVERS, GREEN AND IVORY COLORBLEND

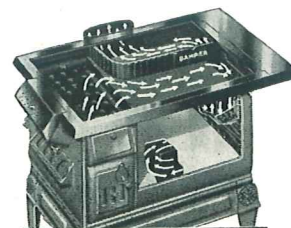
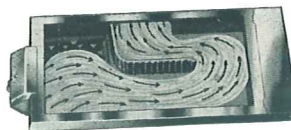
50% More Cooking Space—Quicker—More Uniform Baking Temperature with MONOGRAM Dubl-Efficiency Flue System

This special flue construction forces the heat under all six covers of the cooking top before reaching the flue outlet, providing 50% more cooking capacity without extra fuel. This long travel of heat allows sufficient time for gases and products of combustion to mix and burn, and radiate thru oven walls, which in ordinary ranges escape up the flue. In ordinary ranges heat takes a short cut to smoke pipe contacting only three of the six covers, resulting in efficiency and great loss of fuel.

MONOGRAM special flue system conserves fuel, improves baking, results in quicker heating cooking top and oven by forcing heat to circulate over every square inch of radiation surface. Arrows in illustration indicate how heat must travel over eleven feet before reaching flue outlet.

MONOGRAM Patented, removable side oven linings effect a secondary circulation of heat WITHIN the oven, providing a quicker heating oven with a more uniform baking temperature.

Featuring
Monogram
Dubl-
Efficiency
Flue System
Used
For Over
Nineteen
Years



No. 34C69—RESERVOIR HIGH CLOSET, 6 COVERS, BROWN AND BUFF COLORBLEND

ALL CAST IRON RANGE

With Special Models for Hard Coal

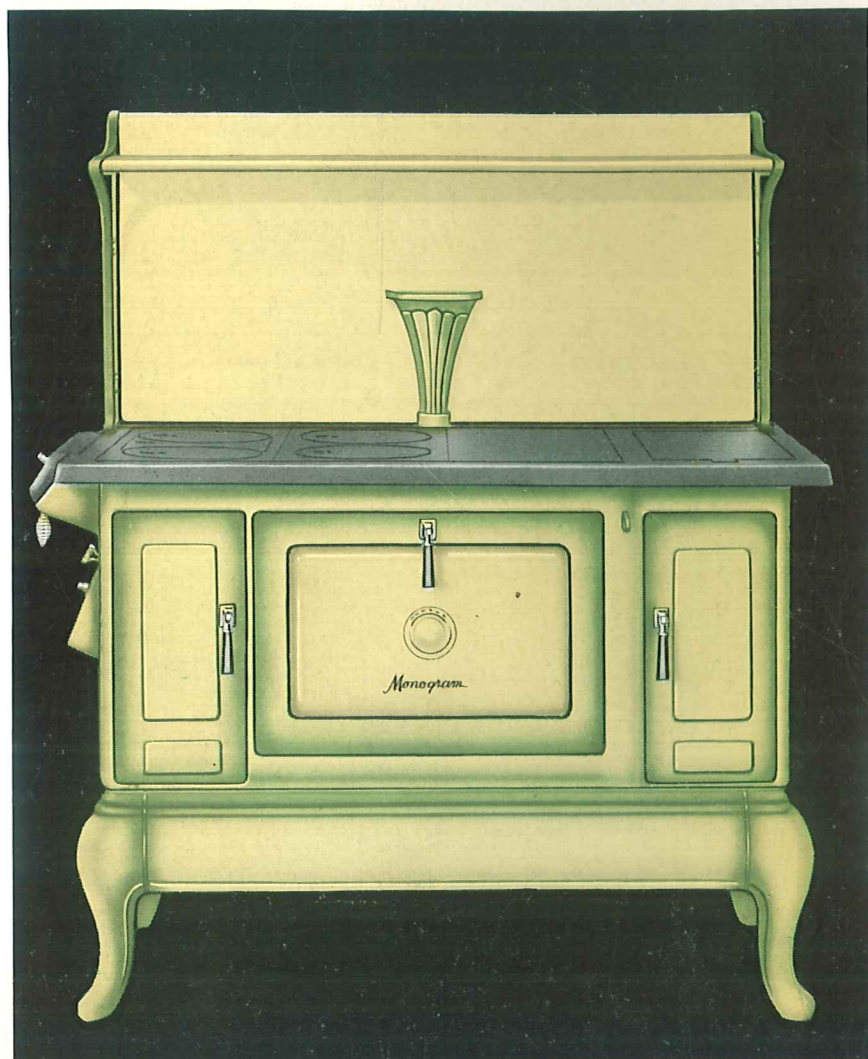
No. 24D69—Soft Coal—No. 24D70—Hard Coal—Deluxe Model—Green and Ivory Colorblend

No. 30D69—Soft Coal—No. 30D70—Hard Coal—Deluxe Model—Buff and Ivory Colorblend

No. 34D69—Soft Coal—No. 34D70—Hard Coal—Deluxe Model—Brown and Buff Colorblend

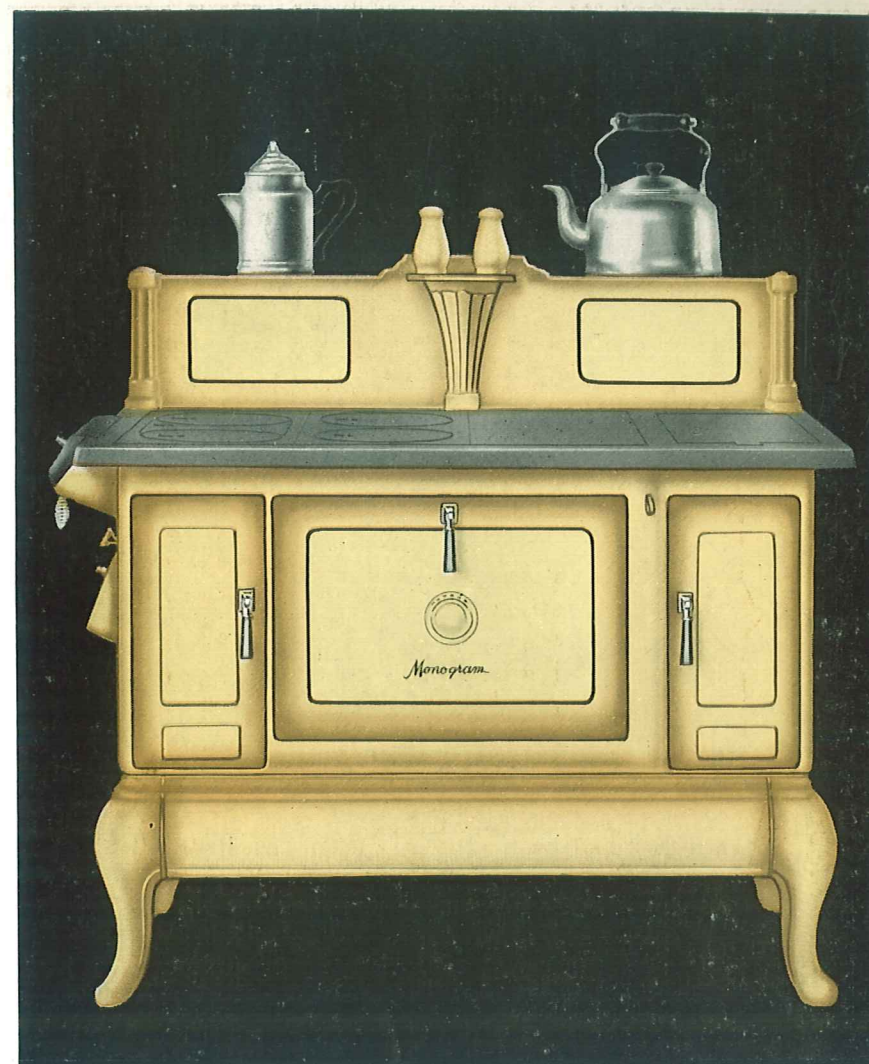
finish produce a new mode in range designing. Gun metal cooking top. Enameled reservoir cover. Tinned copper contact reservoir boiler. Enameled, sanitary, removable, side oven linings. Enameled oven door lining. Enameled high closet interior. Pendant door handles with chrome nickel fittings.

All models can be furnished with Cast Backguard, High Shelf or High Closet. All soft coal models furnished with Drop Oven Door only. Hard coal models furnished with Swing Oven Door only.



No. 24D69—HIGH SHELF, 1 FRENCH PLATES, GREEN AND IVORY COLORBLEND

Featuring
Monogram
Dupl-
Efficiency
Flue System
Used
For Over
Nineteen
Years



No. 30D69—BACKGUARD, 1 FRENCH PLATE, BUFF AND IVORY COLORBLEND

Key plate cooking top regularly equipped with six 8-inch covers. One French plate and four covers, or two French plates with two covers, optional.

Heavy, cast iron firebox, single porcupine fireback, duplex grates, pouch feed and end firebox feed, for wood or soft coal. Extension cup for wood. Hard coal models have straight end, no pouch, full brick lined firebox, triangular grates. Special insulated firebox, mica windows for oil burners. Direct draft in drop poker door in left end. Check draft slide in pouch feed on soft coal models, in left end on hard coal models. Direct damper in main front. Water front, optional.

New, simplified, double coil spring and hinge in oven door. Oven thermometer. MONOGRAM Dupl-Efficiency Flue System and MONOGRAM Patented, removable side oven linings. See illustrations and description on page 18,

DIMENSIONS

Oven....	18x18x12 in.	Firebox....	16 $\frac{3}{4}$ x8 $\frac{1}{2}$ x9 $\frac{1}{2}$ in.
Firebox for Wood.....	19x8 $\frac{1}{2}$ x9 $\frac{1}{2}$ in.		
Height of Cooking Top.....	32 in.		
Cooking Top—Standard—With End Shelf....	38x24 in.		
Cooking Top—Standard—With Reservoir....	46x24 in.		
Cooking Top—Deluxe Model.....	43 $\frac{1}{2}$ x24 in.		
French Top, each.....	10x20 in.		
Floor Space—Standard, with End Shelf....	40x28 $\frac{1}{2}$ in.		
Floor Space—Standard, with Reservoir....	48x28 $\frac{1}{2}$ in.		
Floor Space—Deluxe Model.....	46x28 $\frac{1}{2}$ in.		
Extreme Height with Backguard.....	42 in.		
Extreme Height... with H. S. 53 in.; with H. C. 62 in.			
Shipping Weight:			
Standard Backguard, Square, 425 lbs.; Res., 475 lbs.			
Standard High Shelf, Square, 435 lbs.; Res., 485 lbs.			
Standard High Closet, Square, 485 lbs.; Res., 535 lbs.			
Deluxe with Backguard.....	490 lbs.		
Deluxe with H. S., 505 lbs.; with H. C.....	600 lbs.		

PRIDE MONOGRAM

For Coal, Wood or Oil Burner Installation

No. 24C33—Soft Coal—No. 24B34—Hard Coal—Standard Model—Green and Ivory Colorblend
No. 30C33—Soft Coal—No. 30B34—Hard Coal—Standard Model—Buff and Ivory Colorblend
No. 34C33—Soft Coal—No. 34B34—Hard Coal—Standard Model—Brown and Buff Colorblend

SINCE the time of its introduction in 1916, the MONOGRAM double efficiency flue system used in these ranges has been hailed as the most important improvement in coal and wood range performance. The PRIDE MONOGRAM interprets the new style of balanced design, beautifully beveled doors, embossed panels, smooth, easy-to-clean surfaces and the perfect blending of the enamel finish.

Gun metal cooking top. Enameled reservoir cover. Tinned copper contact reservoir



No. 30C33—SQUARE, HIGH SHELF, 6 COVERS, BUFF AND IVORY COLORBLEND

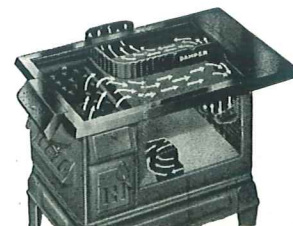
50% More Cooking Space—Quicker—More Uniform Baking Temperature with MONOGRAM Dubl-Efficiency Flue System

This special flue construction forces the heat under all six covers of the cooking top before reaching the flue outlet, providing 50% more cooking capacity without extra fuel. This long travel of heat allows sufficient time for gases and products of combustion to mix and burn, and radiate thru oven walls, which in ordinary ranges escape up the flue. In ordinary ranges heat takes a short cut to smoke pipe contacting only three of the six covers, resulting in inefficiency and great loss of fuel.

MONOGRAM special flue system conserves fuel, improves baking, results in quicker heating cooking top and oven by forcing heat to circulate over every square inch of radiation surface. Arrows in illustration indicate how heat must travel over eleven feet before reaching flue outlet.

MONOGRAM Patented, removable side oven linings effect a secondary circulation of heat WITHIN the oven providing a quicker heating oven with a more uniform baking temperature.

Featuring
Monogram
Dubl-
Efficiency
Flue System
Used
For Over
Nineteen
Years



No. 24C33—RES. HIGH SHELF, 6 COVERS, GREEN AND IVORY COLORBLEND

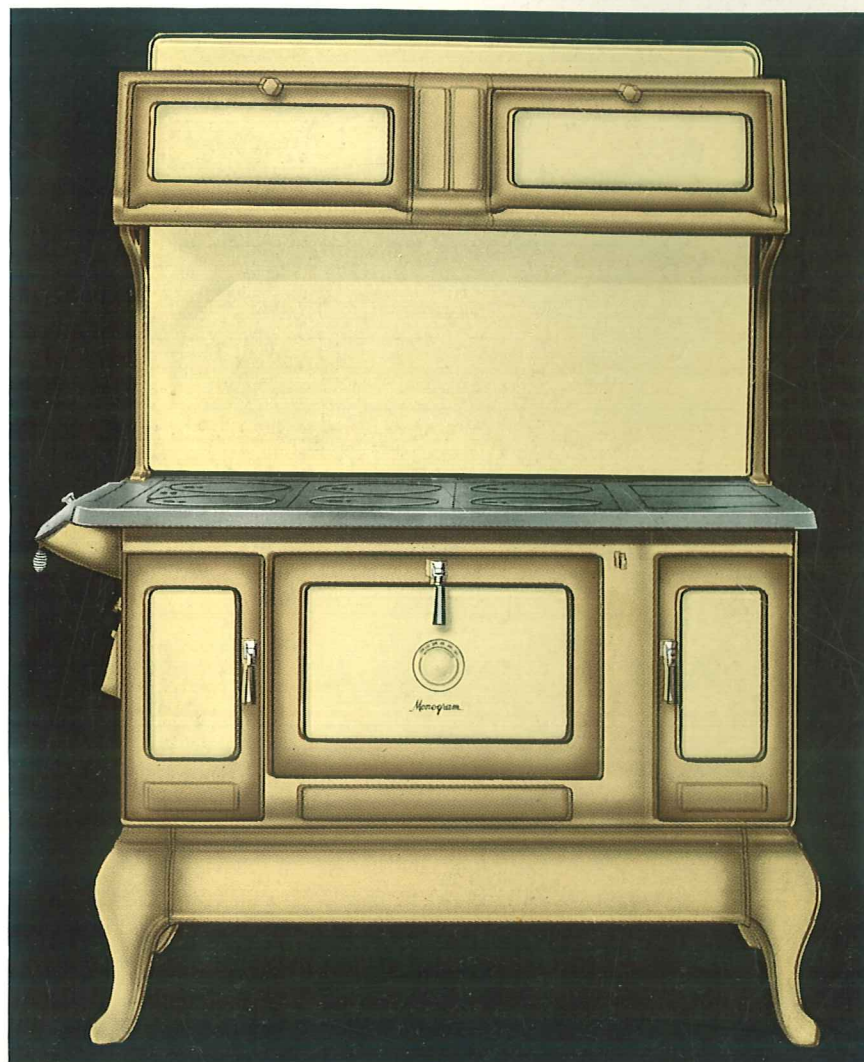
Steel and Cast Iron Range

with Special Models for Hard Coal

No. 24D33—Soft Coal—No. 24D34—Hard Coal—Deluxe Model—Green and Ivory Colorblend
No. 30D33—Soft Coal—No. 30D34—Hard Coal—Deluxe Model—Buff and Ivory Colorblend
No. 34D33—Soft Coal—No. 34D34—Hard Coal—Deluxe Model—Brown and Buff Colorblend

boiler. Enameled, sanitary, removable side oven linings. Enameled oven door lining. Enameled high closet interior. Pendant door handles with chrome nickel fittings.

Range body is steel and cast iron. Triple wall construction, insulated with cast iron and asbestos at all points of intense heat contact. All steel parts in range body fully enameled on both sides. All models can be furnished with cast back guard, high shelf or high closet.



No. 34D33—HIGH CLOSET, 6 COVERS, BROWN AND BUFF COLORBLEND

Featuring
Monogram
Dupl-
Efficiency
Flue System
Used
For Over
Nineteen
Years



No. 24D33—HIGH SHELF, 2 FRENCH PLATES, GREEN AND IVORY COLORBLEND

Key plate cooking top regularly equipped with six 8-inch covers. One French plate and four covers, or two French plates with two covers, optional.

Heavy, cast iron firebox. Two-piece ventilated fireback. Duplex grates. Pouch feed and end firebox feed for wood or soft coal. Extension cup for wood. Hard coal models have straight end no pouch. Full brick lined firebox. Triangular grates. Special insulated firebox, mica windows for oil burners. Direct draft in drop poker door in left end. Check draft slide in pouch feed on soft coal models, in left end on hard coal models. Direct damper in main front. Water front, optional.

New, simplified, double coil spring and hinge in oven door. Oven thermometer. MONOGRAM double efficiency flue system and MONOGRAM Patented, removable side oven linings. See illustrations and description on page 20.

DIMENSIONS

Oven.....	18x18x12 in.
Firebox.....	16 $\frac{3}{4}$ x7 $\frac{1}{2}$ x9 $\frac{1}{2}$ in.
Firebox for Wood.....	21 $\frac{1}{2}$ x7 $\frac{1}{2}$ x9 $\frac{1}{2}$ in.
Height of Cooking Top.....	32 $\frac{1}{2}$ in.
Cooking Top—Standard, with End Shelf.....	38 $\frac{3}{4}$ x24 in.
Cooking Top—Standard, with Reservoir.....	46 $\frac{3}{4}$ x24 in.
Cooking Top—Deluxe Model.....	44 $\frac{1}{4}$ x24 in.
French Top, each.....	10x20 in.
Floor Space—Standard, with End Shelf.....	43x28 $\frac{1}{2}$ in.
Floor Space—Standard, with Reservoir.....	51x28 $\frac{1}{2}$ in.
Floor Space—Deluxe Model.....	49x28 $\frac{1}{2}$ in.
Extreme Height with Back Guard.....	42 $\frac{1}{2}$ in.
Extreme Height with H. S., 53 $\frac{1}{2}$ in.; H. C.....	62 $\frac{1}{2}$ in.
Shipping Weight:	
Standard Back Guard, Square, 395 lbs.; Res., 445 lbs.	
Standard High Shelf, Square, 405 lbs.; Res., 455 lbs.	
Standard High Closet, Square, 455 lbs.; Res., 505 lbs.	
Deluxe with Back Guard.....	475 lbs.
Deluxe with H. S., 490 lbs.; with H. C.....	585 lbs.

DTN V - Reservoir BNNIV



No. 24B61—RESERVOIR, HIGH SHELF, 6 COVERS, GREEN AND IVORY COLORBLEND

A Large Size 20-inch Oven Range of Real Distinction, Startling Beauty and Super-Efficiency, Built to Endure

Here is an Aristocrat among ranges, that is capturing the high class range business. Its modern design and skillfully blended finish will attract range prospects to you.

Its high quality construction and efficient operation, assured by the adherence to the basic principles of construction used in MONOGRAM Ranges for over a third of a century quickly convinces your prospects that MONOGRAM provides the highest class cooking service money can buy.

The complete selection of various styles and finishes will meet every practical domestic requirement. Its reasonably low price will quickly convince your prospects that here is an outstanding value.

LIBERTY MONOGRAM

For Coal, Wood or Oil Burner Installation

No. 24B61—Soft Coal—No. 24B61-H—Hard Coal—Standard Model—Green and Ivory Colorblend
No. 30B61—Soft Coal—No. 30B61-H—Hard Coal—Standard Model—Buff and Ivory Colorblend
No. 34B61—Soft Coal—No. 34B61-H—Hard Coal—Standard Model—Brown and Buff Colorblend

FULLY enameled steel and cast iron construction. Cast iron main front, with a heavy gauge steel body of triple wall construction, enameled on both sides and insulated with cast iron and asbestos at all points of intense heat contact. Cast iron is also used for the base, upper left end, oven bottom and cooking top.

Three attractive new colorblend finishes. Gun metal cooking top. Enameled reservoir cover. Tinned copper contact reservoir boiler of 42 quart capacity. Full length towel



No. 30B61—RESERVOIR, HIGH CLOSET, 6 COVERS, BUFF AND IVORY COLORBLEND

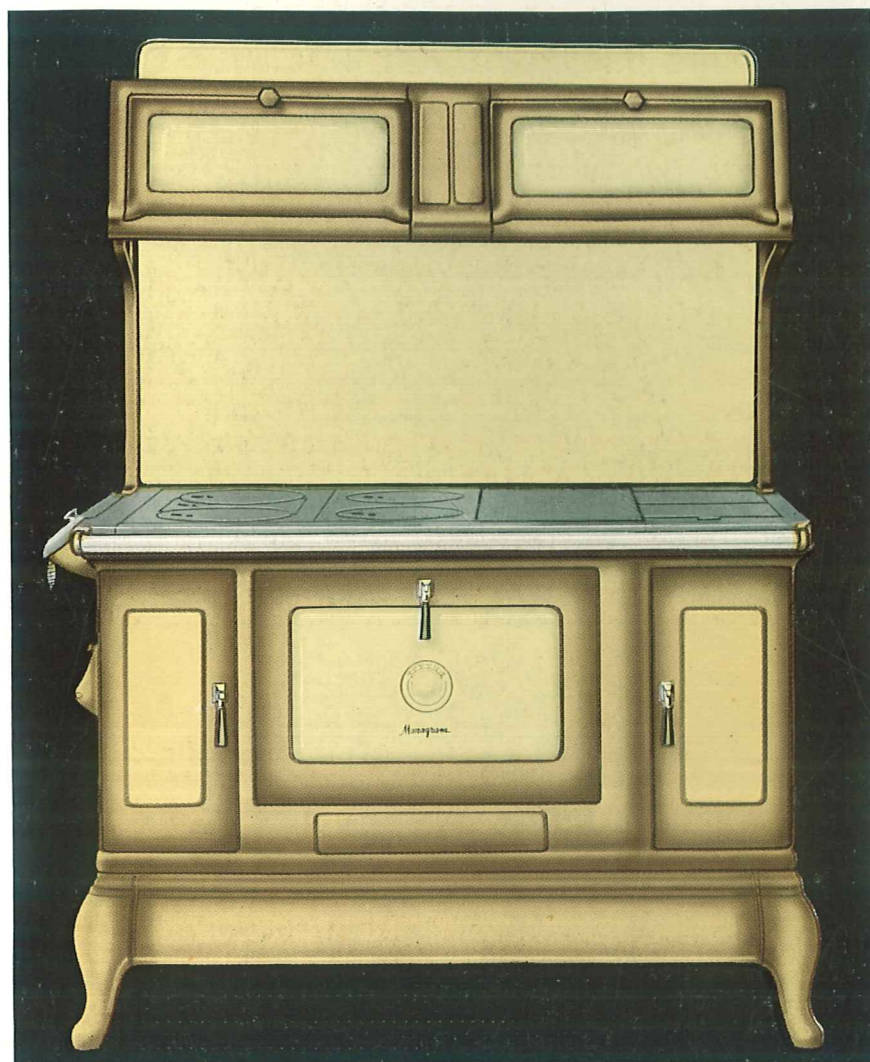
Steel and Cast Iron Range

with Special Models for Hard Coal

No. 24D61—Soft Coal—No. 24D61-H—Hard Coal—Deluxe Model—Green and Ivory Colorblend
No. 30D61—Soft Coal—No. 30D61-H—Hard Coal—Deluxe Model—Buff and Ivory Colorblend
No. 34D61—Soft Coal—No. 34D61-H—Hard Coal—Deluxe Model—Brown and Buff Colorblend

bar. Main front curves outward to edge of cooking top forming a flush construction. Full enameled oven, full height, cast iron bottom. New, simplified, double coil spring and hinge in oven door. Oven thermometer. Pendant door handles with chrome nickel fittings.

All models can be furnished with High Shelf or High Closet. Interior of High Closet fully enameled.



No. 34D61—HIGH CLOSET, 1 FRENCH PLATE, BROWN AND BUFF COLORBLEND



No. 24D61—HIGH SHELF, 1 FRENCH PLATE, GREEN AND IVORY COLORBLEND

Key plate cooking top regularly equipped with six 8-inch covers. One French plate and four covers, or two French plates with two covers, optional. Two 9-inch covers over firebox can also be furnished.

Extra heavy, cast iron firebox, two piece ventilated fireback, duplex grates, pouch feed for soft coal. Inner drop feed door for wood. Extension cup for wood. Hard coal model has triangular grates. Special insulated firebox for oil. Direct draft in drop poker door in left end. Check draft in pouch feed. Direct damper on cooking top. Water front, optional.

New, simplified, double coil spring and hinge in oven door. Oven thermometer.

DIMENSIONS

Oven	20x20x12½ in.
Firebox	18¼x8¾x9½ in.
Firebox for Wood	23x8¾x9½ in.
Height of Cooking Top	33 in.
Cooking Top—Standard, with End Shelf	42½x25½ in.
Cooking Top—Standard, with Reservoir	49½x25½ in.
Cooking Top—Deluxe Model	46½x25½ in.
French Top, each	10¾x21½ in.
Floor Space—Standard, with End Shelf	46½x33½ in.
Floor Space—Standard, with Reservoir	53½x33½ in.
Floor Space—Deluxe Model	51x33½ in.
Extreme Height with High Shelf	53½ in.
Extreme Height with High Closet	60½ in.
Shipping Weights:	
Standard High Shelf, Square, 500 lbs.; Res., 560 lbs.	
Standard High Closet, Square, 550 lbs.; Res., 610 lbs.	
Deluxe Model with High Shelf	575 lbs.
Deluxe Model with High Closet	625 lbs.

ILINOY HEATER

No. 5C17—Plain Black Finish

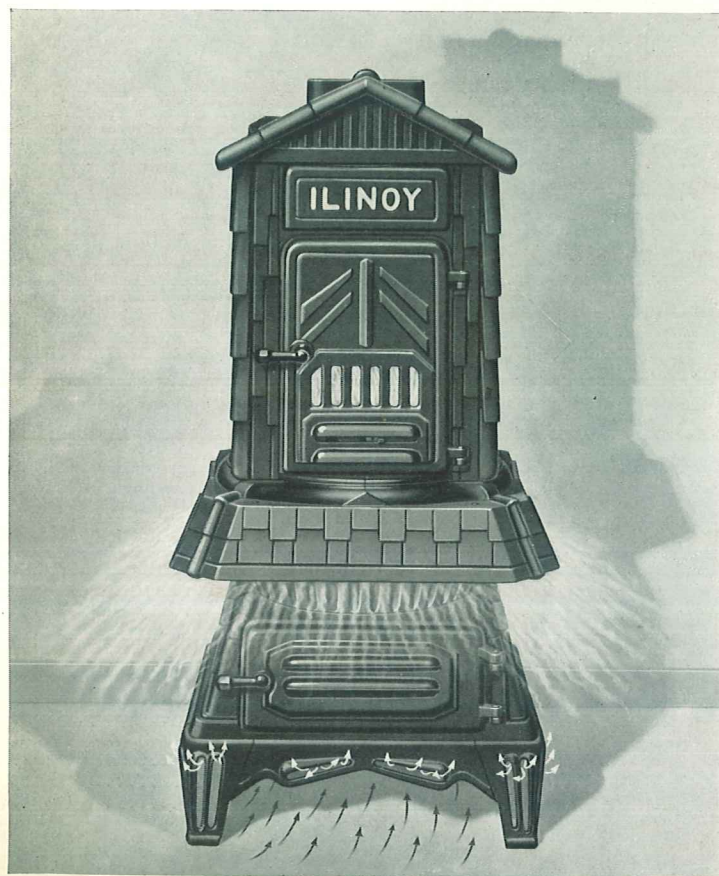
No. 20C17—Grained Walnut Enamel

No. 5C19—Plain Black Finish

No. 20C19—Grained Walnut Enamel

GOOD merchandise is remembered by the satisfactory service that is rendered. This can be well applied to the Ilinoy heater manufactured by us for more than 25 years. To please our many friends and dealers who have handled the Ilinoy we now offer them the remodeled Ilinoy in a new and original design. In contrast to the circulating heater the Ilinoy is a powerful heat deflector, a feature greatly appreciated by many users of heating stoves. It offers more radiating surface with proper deflecting rings that will deflect the enormous heat radiated from the firepot towards the floor. It creates comfort where mostly desired. The floor will be warm and radiants of heat will meet you from every inch of the entire surface.

Perhaps you wondered why we selected to place louvers in the base strips and feet supporting the Ilinoy. It's another new feature and by following the arrows as shown on the illustration, you will appreciate the fact, that a quick circulation of the air underneath the heater is established.



No. 5C17—PLAIN BLACK FINISH—Showing Heat Deflection Towards Floor

◆
A
Popular
Favorite
for
Over
25 Years
◆



No. 20C17—GRAINED WALNUT FINISH

To burn the gas in soft coal we have resorted to the most efficient and at the same time most practical methods of hot blast application. The Hot Blast in the Ilinoy surrounds the entire circumference of the firepot. The Hot Blast rests on top of the firepot, has slotted openings for discharging the heated air towards center of the firepot. No better method for perfect combustion can be devised.

Direct draft damper in ashpit door. Hot Blast damper in feed door. Large check damper in main top. Grate shaker door on right hand side of ashpit. Gas rings encircling top of firepot extending across lower edge of feed door.

Drum is made of No. 16 gauge Oak Stove Body Steel, securely flanged to firepot, bolted to main front, with reinforced cast

strips inside extending full height of drum. This method prevents drum from buckling.

Heavy corrugated firepot of full size in dimensions. Draw center roller shaking grate.

Extra large ashpit equipped with ashpan of corresponding capacity.

DIMENSIONS

	No. C17	No. C19
Height of Drum.....	21½ in.	23½ in.
Firepot.....	17 in.	19 in.
Extreme Height.....	50 in.	53½ in.
Leg Space.....	24x24 in.	27x27 in.
Shipping Weight.....	325 lbs.	350 lbs.



No. C11—SOFT COAL MODEL No. C12—HARD COAL MODEL
 No. C21—SOFT COAL MODEL No. C22—HARD COAL MODEL
 No. C31—SOFT COAL MODEL No. C32—HARD COAL MODEL

FIRESIDE MONOGRAM

For Soft Coal, Wood, Hard Coal or Coke

SINCE 1926—Fireside has been nationally famous for its colorful beauty and high powered sales features. Its service record, like its sales record is outstandingly successful. Thousands of enthusiastic and satisfied Fireside users from coast to coast are recommending the Fireside to their friends as the most beautiful and unique circulator providing the most efficient and low cost heating service ever known.

Today—with such a marvelous sales and service record—the Fireside Franchise is even more valuable, for in every community—regardless of size—or local conditions—there are those who are more interested in heating service than merely low price—those who are accustomed to quality—and above all SERVICE that which ONLY quality can give. The exclusive patented features of Fireside will attract these select prospects and give you an opportunity to realize at least a legitimate profit for your efforts and the assurance of satisfied customers.

Patented, Cast-Tile enamel finish gives the Fireside a mark of distinction—an identification unequalled in the circulator field. Fireside unique, colorful beauty lends distinction to the home—brings alluring fireplace cheer to the living room. It harmonizes with any home furnishings. Cast-Tile enamel is almost indestructible—it won't scratch, chip or peel off. Its colorful beauty is everlasting. Cast-Tile enamel is easy to clean and doesn't show dust or finger prints like smooth enamels. Its seemingly magic sales appeal has been reserved for Monogram Dealers—no other manufacturer has been licensed to use it—leaving the field wide open for Monogram Dealers to continue selling the better circulators.

Other Fireside exclusive, high powered sales features, not found in any other circulator are: Rainbow Hot Blast, Dubl-Way Heating System, Aerated Firepot, etc., all of which are described on pages 26 and 27.

C-11-ANDIV - Soft Coal
 C-21-RWDIV -
 C-31-DIVON -

SPECIFICATIONS

	Numbers C11-12*	Numbers C21-22	Numbers C31-32
Top Register Face.....	17x24 in.	17½x25½ in.	20¾x28½ in.
Extreme Top Register Surface.....	21½x29 in.	22¼x30½ in.	25¾x33½ in.
Height.....	43 in.	46½ in.	51½ in.
Size of Cabinet.....	18x25 in.	20x28 in.	23½x31 in.
Fuel Opening.....	7½x14 in.	9¼x16½ in.	9¼x18 in.
Combustion Chamber less Pipe Collar.....	75 lbs.	93 lbs.	108 lbs.
Firepot.....	17½x12x7½ in.	20x13x8 in.	22½x15½x9 in.
Grate Surface.....	127 sq. in.	145 sq. in.	192 sq. in.
Weight of Firepot.....	40 lbs.	66 lbs.	82 lbs.
Pipe Collar.....	6 in.	7 in.	7 in.
Height to Bottom Edge of Pipe Collar.....	32½ in.	34¾ in.	38½ in.
Shipping Weight Soft Coal Model.....	420 lbs.	520 lbs.	610 lbs.
Shipping Weight Hard Coal Model.....	450 lbs.	570 lbs.	660 lbs.

*Number C12 does not have Return Flue or Rainbow Hot Blast, but is furnished with Hard coal magazine which is included in regular price.

Only Fireside Monogram has Patented

RAINBOW HOT BLAST

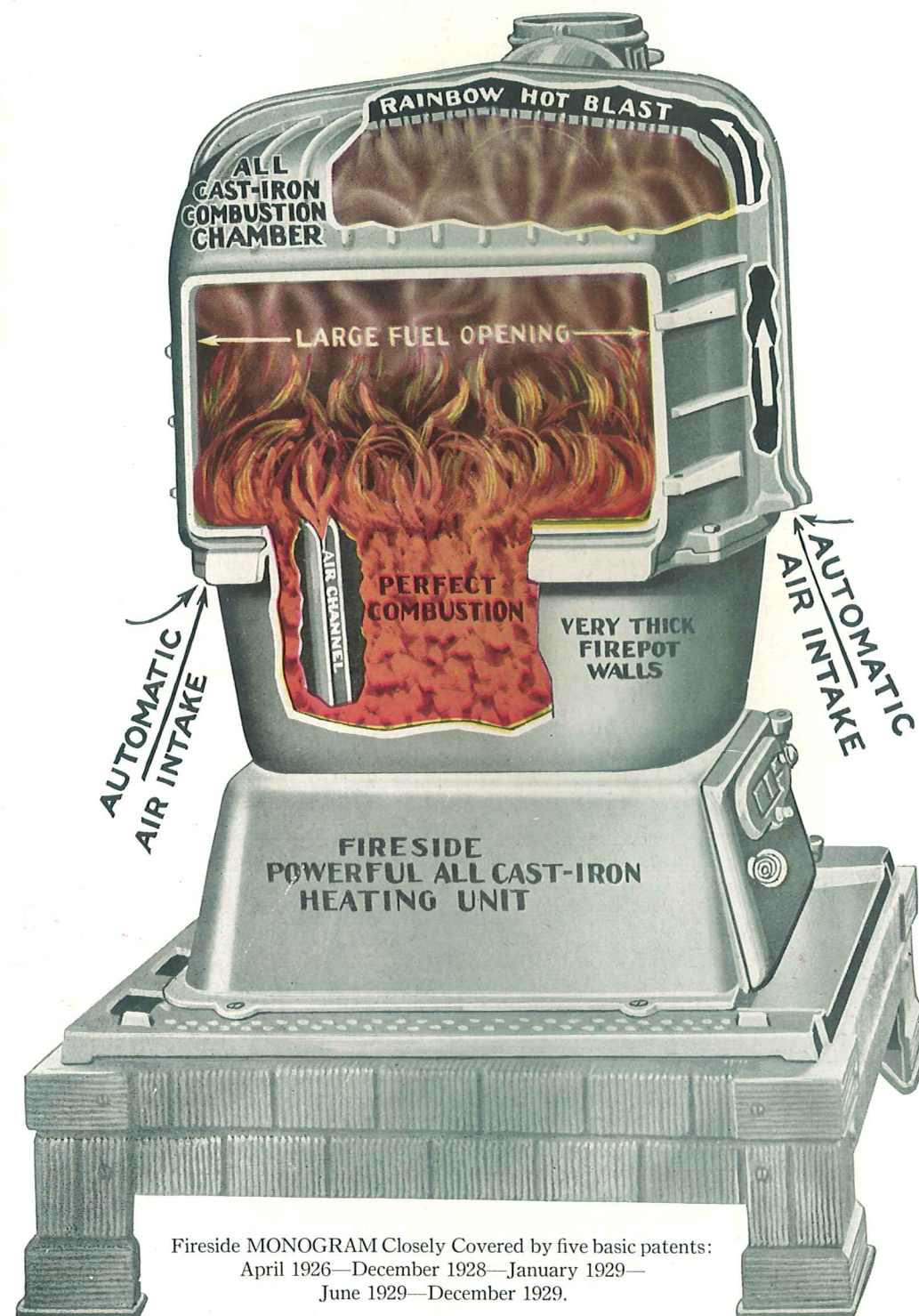
*Make Price a Secondary Consideration By
Selling Real Heating Service Which After
All Is the Only True Basis of Value*

RAINBOW HOT BLAST forms an arch across entire combustion chamber. Combustion chamber is cast in two sections with interlocking leak-proof seams forming air channel. Heavy, flat cast-iron plate in three sections is fitted flush on inside of combustion chamber completing the air channel. There is a constant circulation of preheated air in air channel, admitted through automatic air inlets on both sides of combustion chamber. This preheated air is charged into combustion chamber through thirty-one holes in top of RAINBOW HOT BLAST.

RAINBOW HOT BLAST is indisputably the most important improvement ever made in circulators and attains super-efficiency through the following twelve functions:

- 1—Greatly increases heating power.
- 2—Created clean intense fire.
- 3—Fuel economy never before attained in any circulator.
- 4—Absolute fire control—stops terrific rush of lost heat up smoke pipe.
- 5—Super-heated air charged into combustion chamber and develops heating power from products of combustion other circulators permit to escape up chimney.
- 6—Unburned gases cannot escape combustion—they must pass RAINBOW HOT BLAST on way to flue outlet.
- 7—RAINBOW HOT BLAST charges super-heated air where the gases are—in top of combustion chamber.
- 8—Powerful downward reflection of RAINBOW HOT BLAST forces more radiation through firepot walls towards floor, making an unusual floor warmer.
- 9—So built ashes cannot close off hot blast opening.
- 10—Built flush—no parts protruding into fire to burn out.
- 11—No dampers to regulate—100% automatic.
- 12—Conducts super-heated air only—cannot through users' neglect function as draft to fire.

All cast-iron heating unit. Large fuel opening, accommodating large pieces of wood. Self-latching feed door with direct mica illumination, insulated to protect enamel from heat. Direct draft conveniently operated without stooping by chain through main top. Especially designed register draft in ash door with spring tension to keep air tight. This draft also provides shaker opening. Perfect fire control. Absolute air tight fitting with check draft in firedoor and cast elbow. Hand holes in cabinet for convenient handling. Ashpit opening on end does not mar beauty of front appearance.

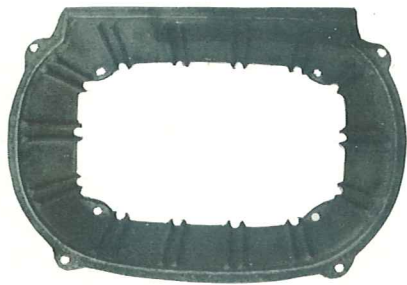


Fireside MONOGRAM Closely Covered by five basic patents:
April 1926—December 1928—January 1929—
June 1929—December 1929.

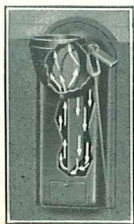
Fireside Monogram Aerated Firepot PROVEN

*By Over Eight Years
Service Tests*

Eight years actual service test has conclusively proven the durability, great heating power and unusual fuel economy of Fireside MONOGRAM Aerated Firepot. These construction features insure many years of efficient economical service: 1—Very thick walls that have stood the strain of most severe service. 2—Air channels equalize air distribution to entire firepot surface effecting perfect combustion. 3—Fuel burns from outside towards center leaving clean, highly efficient radiation surface with equal expansion and contraction, preventing fire-cracking. 4—Almost straight firepot walls do not permit ashes to clog air channels or back against firepot walls to retard radiation. 5—Heating power is determined by grate area. All models have extra large grate area for their size giving Fireside MONOGRAM a high heating rating. 6—Very heavy duplex grate bars in soft coal models, triangular grate bars in hard coal models. Special flat cast-iron plate furnished for burning wood.



Return Heat Flue on Hard Coal Models

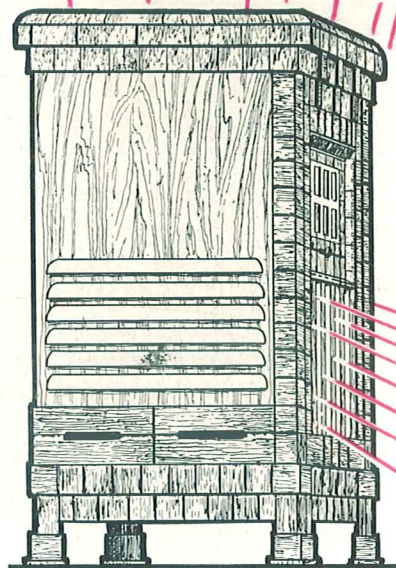


All hard coal models except No. C12 have a specially designed return flue of similar principle to base burner, gives better fire control — increased heating efficiency — has greater heat circulation and prevents great flue heat loss common in other circulators when burning hard coal. Direct or straight draft can be used by merely turning damper.

DUBL-WAY HEATING SYSTEM

Only Fireside Monogram Has This Patented Feature

CIRCULATION
plus
RADIATION



NATURAL LAWS of heating are just reversed from a standpoint of comfort. The ordinary circulator follows the natural way of heating the room from the top down. The ideal way of heating is from the bottom up. MONOGRAM engineers have come nearer the ideal than any others through the invention of the RAINBOW HOT BLAST and DUBL-WAY HEATING SYSTEM, which reflects the heat downward.

The RAINBOW HOT BLAST in addition to effecting a perfect combustion has great deflecting power, causing heat to radiate through the firepot walls and through the perforated flues of the DUBL-WAY HEATING SYSTEM, making the Fireside MONOGRAM an ideal floor warmer.

The air circulating capacity of the Fireside MONOGRAM is much greater than most other circulators. Through perfection in combustion, the tremendous prime radiation surface of all cast-iron heat unit is given greater heating power enabling the Fireside MONOGRAM to heat and circulate air more rapidly, resulting in more frequent air change. Cold air, drawn off floor through openings in main base and louvers in side of cabinet, passes over humidifier in the Warm Air Heating System and is returned into the room as purified, healthful, invigorating, moist warm air.

Patented DUBL-WAY HEATING SYSTEM built in front of Fireside MONOGRAM is formed into nine flues. Four flues circulate warm air, five flues are perforated and deflect the intense heat from firepot directly into room, towards floor. The combined effect of heat deflecting power of RAINBOW HOT BLAST and radiating efficiency of DUBL-WAY HEATING SYSTEM makes the Fireside MONOGRAM an ideal floor warmer.

WARMS
THE
FLOOR

Heating Power of a Furnace, Alluring Beauty of a Fireplace

HEET-RAY MONOGRAM

For Soft Coal, Wood, Hard Coal or Coke

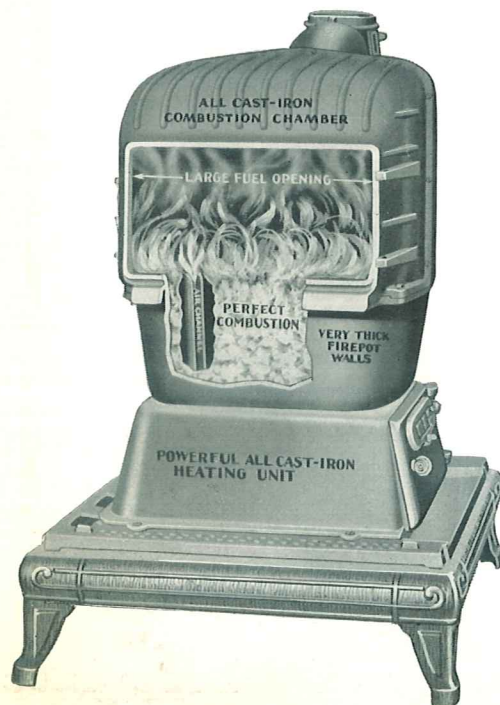
No. 20C23—Soft Coal or Wood.

No. 20C24—Hard Coal or Coke.

HERE is real value—A full size, heavily built circulator that you can offer at a reasonable price with the assurance that it will provide your customers with an efficient and dependable heating service. Outside cabinet finished in hand grained walnut enamel with cast iron main top, front, feed door panel, bottom strips of cabinet, base strips and legs.

All cast iron heating unit. Large fuel opening, accommodating large pieces of wood. Self-latching feed door with direct mica illumination, insulated to protect enamel from heat. Direct draft conveniently operated, without stooping, by chain through main top. Especially designed register in ash door with spring tension to keep air tight. This draft also provides shaker opening. Perfect fire control. Absolute air tight fitting with check draft in fire door and cast elbow. Hand holes in cabinet for convenient handling. Ashpit opening on end does not mar beauty of front appearance.

DUBL-WAY HEATING SYSTEM (Patented) counteracts floor drafts by direct radiation without decreasing the circulating capacity. Built in main front below feed door with four perpendicular flues to circulate warm air and five perforated flues that deflect the heat from firepot directly into the room. See page 21 for illustrations and complete description of this feature, which is the same as used on the Famous FIRESIDE MONOGRAM Circulator.



Eight Years' Service Tests Proves Durability and Heating Power of Monogram Aerated Firepot

Very thick walls that have stood the strain of most severe service. Air channels equalize air distribution to entire firepot surface effecting perfect combustion. Fuel burns from outside toward center leaving clean, high efficient radiation surface with equal expansion and contraction, preventing fire-cracking. Almost straight firepot walls do not permit ashes to clog air channels or back against firepot walls to retard radiation. Heating power is determined by grate area. This model has extra large grate area for its size giving HEET-RAY MONOGRAM a high heating rating. Very heavy duplex grate bars in soft coal model, triangular grate bars in hard coal model. Special flat cast iron plate furnished for burning wood.

Down Draft Return Heat Flue on Hard Coal Model

Hard coal model has a down draft return heat flue of similar principle to base burner, gives better fire control, increased heat circulation and prevents great flue heat loss common in other circulators when burning hard coal. Direct or straight draft can be used by merely turning damper.



DIMENSIONS

Height.....	46 in.	Weight of Firepot.....	66 lbs.
Size of Cabinet.....	20x29½ in.	Pipe Collar.....	7 in.
Fuel Opening.....	9¼x16½ in.	Height to Bottom Edge of Pipe Collar....	34¾ in.
Firepot.....	20x13x8 in.	Shipping Weight, Soft Coal Model.....	465 lbs.
Grate Surface.....	145 sq. in.	Shipping Weight, Hard Coal Model.....	515 lbs.



Cabinet has cast iron double lift top and main front. Side and back of heavy gauge steel. Cast legs. Finished in high grade, hand grained walnut enamel. Enameled humidifier. Feed door has mica illumination. Series of louvers in back panel. Perforated front provides direct radiation.

TROPIC MONOGRAM

For Soft Coal, Wood, Hard Coal or Coke

Soft Coal Models

No. 20C5—Simplex Grate
No. 20C7—Duplex Grate
No. 20C9—Duplex Grate

Hard Coal Models

No. 20C6—Triplex Grate—Magazine
No. 20C8—Triplex Grate—Magazine

No. 20C1—Gas Bur., Duplex Grate No. 20C2—Gas Burner, Triplex Grate, Magazine
No. 20C3—Gas Bur., Duplex Grate No. 20C4—Gas Burner, Triplex Grate, Magazine

PROTECT your profits by featuring the TROPIC MONOGRAM—it stands out distinctively among other junior circulators. It is an exceptional value. Workmanship, material and finish are all of MONOGRAM traditional high class, of proven construction through actual service tests.

The successful performance of a circulator depends upon the construction of its heating unit. A light weight, poorly fitted, cheaply constructed unit cannot be expected to give satisfactory service under the severe strain of sub-zero weather.

The powerful heating unit of the Tropic is made entirely of cast iron. All joints are carefully made and cemented. Doors are perfectly fitted and equipped with heavy lever handles and latches. Grate bars operate perfectly. Reversible cast iron flue collar with check damper for vertical or horizontal pipe connections. Tight fitting ash door with new style double louver, direct draft slide. Hot blast draft in feed door aids combustion. Duplex grates on soft coal model. No. C5 has simplex grate.

Special Models for Hard Coal

Hard coal models Nos. C6 and C8 have triangular grate bars, and magazine with hopper extending close to double lift top in cabinet preventing fuel and dirt falling on floor when replenishing fire.

Special Model with Gas Burner

The two larger size TROPIC MONOGRAM Circulators can be equipped with gas ring or burner, which is built in between grates and firepot in such manner so that ports will not become clogged with fuel or ashes.

	No. C5 Soft Coal	Nos. C6-C2 Hard Coal	Nos. C7-C1 Soft Coal	Nos. C8-C4 Hard Coal	Nos. C9-C3 Soft Coal
Size of Cabinet.....	39 $\frac{3}{4}$ x21x15 $\frac{1}{4}$ in.	40 $\frac{1}{2}$ x23x18 in.	40 $\frac{1}{2}$ x23x18 in.	45x26 $\frac{1}{2}$ x18 in.	45x26 $\frac{1}{2}$ x18 in.
Size of Firepot.....	13 $\frac{1}{2}$ x9 $\frac{1}{4}$ x6 in.	16x10 $\frac{1}{2}$ x7 in.	16x10 $\frac{1}{2}$ x7 in.	17 $\frac{1}{2}$ x11 $\frac{1}{4}$ x8 $\frac{1}{4}$ in.	17 $\frac{1}{2}$ x11 $\frac{1}{4}$ x8 $\frac{1}{4}$ in.
Height of Heat Unit....	33 $\frac{3}{4}$ in.	39 in.	36 $\frac{1}{4}$ in.	42 $\frac{1}{2}$ in.	39 $\frac{3}{4}$ in.
Feed Door Opening.....	7 $\frac{1}{4}$ x10 $\frac{3}{4}$ in.	7 $\frac{1}{4}$ x12 $\frac{1}{2}$ in.	7 $\frac{1}{4}$ x12 $\frac{1}{2}$ in.	8 $\frac{1}{2}$ x12 $\frac{3}{4}$ in.	8 $\frac{1}{2}$ x12 $\frac{3}{4}$ in.
Ashpan.....	9 $\frac{1}{2}$ x10 in.	9 $\frac{1}{2}$ x11 $\frac{1}{2}$ in.	9 $\frac{1}{2}$ x11 $\frac{1}{2}$ in.	11x13 in.	11x13 in.
Smoke Collar.....	6 in.	6 in.	6 in.	6 in.	6 in.
Height to Bottom Edge of Collar.....	29 in.	31 $\frac{1}{8}$ in.	31 $\frac{1}{8}$ in.	35 $\frac{1}{4}$ in.	35 $\frac{1}{4}$ in.
Shipping Weight.....	200 lbs.	270 lbs.	250 lbs.	350 lbs.	335 lbs.

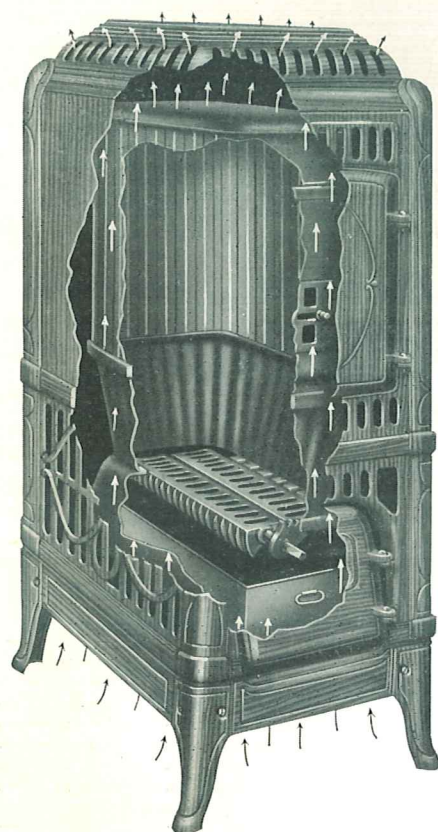
HEATRODYNE MONOGRAM

No. N122 for Wood or Soft Coal

THE repeated requests from our dealers for this model, made it necessary to again place it in production and the continued large sales prove its popularity. Designed primarily for the burning of wood with a duplex grate so that coal can be successfully used for fuel makes the HEATRODYNE especially desirable and a most profitable number for you to feature.

Its oblong firepot and end feed door will accommodate long lengths of wood and its cast iron heating unit is of sufficient weight and thickness to provide good service with coal.

Cast iron enameled humidifier. Outside cabinet door separate from inside feed door—enamel does not come in direct contact with heat. Heating unit made entirely of cast iron. Reversible cast iron elbow with check draft. Direct draft in ash door held tight by spring knob.



All Cast Iron Heating Unit, Oblong Firepot, End Feed

Oblong firepot and end feed door will accommodate large sticks of wood, making it an ideal circulator for wood burning districts. Heavy grates are duplex type so that coal can be successfully used as fuel. Eight years continuous sales success proves its popularity.

The powerful heating unit is made entirely of cast iron. All joints are carefully made and cemented, all doors perfectly fitted. Grate bars operate perfectly. Double feed door. Special hot blast in inside feed door discharges preheated air to fire igniting with gases and effecting perfect combustion.

Heavy duplex grates for burning wood or soft coal. Especially designed corrugated firepot, walls built almost perpendicular permitting ashes to fall to ashpan, automatically leaving a clear radiation surface and minimizing possibilities of firecracking. Large ashpit with heavy bailed ashpan.

Large grate surface of 128 square inches gives the HEATRODYNE MONOGRAM great heating power. It fills the home with purified invigorating moist warm air.



Outside cabinet beautifully finished in hand grained walnut enamel. Cast iron main top, main front, corner strips, lower half of side panels, base strips and legs. Upper side and back panels stamped from heavy gauge purest enameling steel.

DIMENSIONS

Height.....	45 in.	Firepot.....	21x12x9 in.
Size of Cabinet.....	28x18 in.	Weight of Firepot.....	50 lbs.
Fuel Opening.....	9x11¼ in.	Grate Surface.....	128 sq. in.
Mica Illumination.....	8x10¼ in.	Pipe Collar.....	6 in.
Shipping Weight.....		425 lbs.	

OVAL MONOGRAM

F o r W o o d O n l y

No. 22—DOMED TOP

No. 122—FLAT TOP

No. 26—DOMED TOP

No. 126—FLAT TOP

No. 22-26
DOMED TOP



CAST iron top, bottom, main front, feed door, inner body linings, foot rails and legs. Heavy steel body flanged three-quarters of an inch toward inside and clamped between main bottom and bottom flange of the cast iron linings.

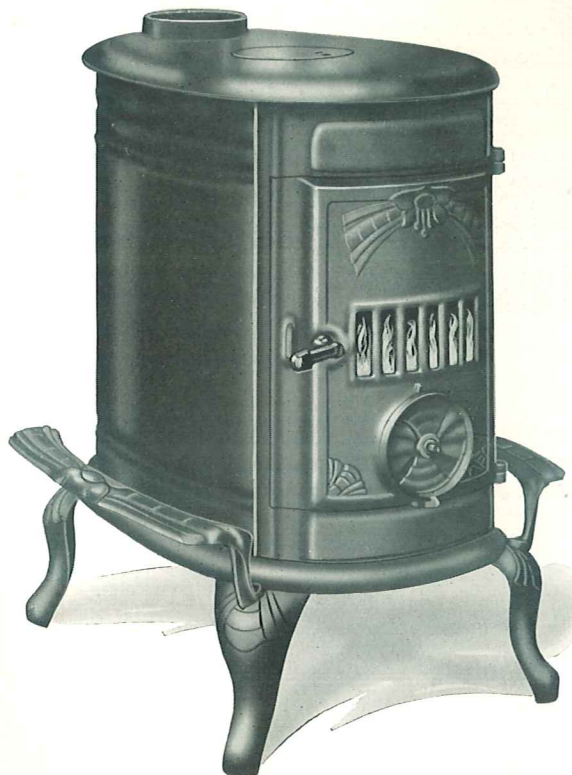
Improved design with concealed bolt heads. Exceptionally large feed door with mica illumination. Combination down draft and spark arrestor. Check draft slide in six inch pipe collar. Anticreosote ventilator.

No. 22 and 26 has domed top with removable cast iron vapor pan with grilled top.
No. 122 and 126 has flat top with removable cover for cooking.

DIMENSIONS

	22—122	26—126
Inside Length.....	22 in.	26 in.
Inside Width.....	16½ in.	17 in.
Height.....	36 in.	36 in.
Height of Linings.....	6 in.	6 in.
Feed Door.....	10½ x 14½ in.	10½ x 14½ in.
Smoke Collar.....	6 in.	6 in.
Shipping Weight.....	130 lbs.	150 lbs.

No. 122-126
FLAT TOP



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Modernistic Monogram



THERE are a good many different makes of circulators on the market which makes it quite confusing to make a selection. They all look more or less alike, but what a vast difference there can be in the service and satisfaction they render.

MONOGRAM has been building high-grade heating equipment for more than thirty-eight years - they are widely known for providing the highest class heating service money can buy. The MODERNISTIC is a genuine MONOGRAM in every respect. Beautifully designed, attractively finished to be sure, but what is more important to you is that it contains that inherent quality that makes MONOGRAM an outstanding value when judged from the efficient and dependable heating service it will provide you.

Assure yourself of comfortable and dependable heating service by selecting a MONOGRAM. It will prove a profitable investment for you. There are three sizes from which to choose.

	No. C44-C45	No. C46-C47	No. C48-C49
Size of cabinet.....	49-1/2x23x19	45x26-1/2x19	47x29x19
Size of fire pot.....	16x10-1/2x7	17-1/2x11-1/4x8-1/4	19-1/2x12x9
Height of heating unit.....	36-1/4	39-3/4	41
Feed door opening.....	12-1/2x7-1/4	12-3/4x8-1/4	16x8-3/4
Ash pan.....	11-1/2x9-1/2	13x11	14-1/2x12-1/2
Smoke collar.....	6	6	6
Height to bottom edge of smoke collar.....	31-1/8	35-1/4	35-3/4
Shipping weight, approx.....	270 lbs.	355 lbs.	400 lbs.

The QUINCY STOVE MFG. CO., Quincy, Ill.

Monogram

TRADE MARK REG. U.S. PAT. OFF.

RANGES

HEATERS